

# - A LA CARTE -

## - SNACKS -

**OLIVES 4.00**  
*Lemon, garlic, parsley*

**PADRON PEPPERS 5.00**  
*Brown shrimps*

**ANCHOVIES 4.50**  
*Garlic & herbs*

**IBERIAN CHORIZOS 5.50**  
*Honey, smoked paprika*

**COCKLES 4.50**  
*Red wine vinegar*

## - STARTERS -

### COLD

**JELLIED EELS 9.50**  
*Bread & butter*

**CORNISH CRAB TIAN 14.50**  
*Prawns, avocado, lemon*

**KING PRAWN COCKTAIL 14.50**  
**WITH HALF LOBSTER 30.00**  
*Lemon & Marie Rose sauce*

**SEVERN & WYE**  
**SMOKED SALMON 13.50**  
*Pink grapefruit, crème fraîche, pickled shallots*

### VEGETARIAN

**ARANCINI (VE) 10.50**  
*Mushrooms, truffle oil, Provençal sauce*

**HERITAGE BEETROOT (V) 11.50**  
*Honey, goat's cheese, pine nuts*

### SEAFOOD

**COLCHESTER OYSTERS**  
6 - 18.50 12 - 36.00

**MEDITERRANEAN PRAWNS 11.00**  
*Garlic mayonnaise (6 pieces)*

**CROMER DRESSED CRAB 15.00**  
*Baby gem, shallot dressing*

**WHOLE LOBSTER**  
*Marie-Rose sauce*  
Half - 23.00 Whole - 46.00

### ALEC'S COLD SEAFOOD PLATTER

**TO SHARE 96.00**  
*Whole cold lobster*  
6x Colchester oysters  
Cromer dressed crab  
Jellied eels  
Leigh-on-sea cockles  
6x Mediterranean prawns  
12x Shrimps  
Shallots & red wine vinegar,  
Garlic mayonnaise, Marie-Rose sauce

## - MAIN COURSE -

### FISH

**GUERNSEY SKATE 24.50**  
*Brown butter, capers*

**PETERHEAD COD 20.00**  
*Beer battered, tartare sauce*

**CORNISH HAKE & MUSSELS 28.00**  
*Sauvignon blanc, cream, chives*

**WILD SEABASS 32.50**  
*Sweet soya & garlic dressing, bok choy*

**MISO COD 23.50**  
*Soy, spring onions, radish*

**WHOLE DOVER SOLE 44.00**  
*Grilled or Meunière*

**MONKFISH, SCALLOPS, PRAWNS 30.50**  
*Lemon butter sauce*

**SCOTTISH SALMON & SCALLOPS 29.50**  
*Champagne & lobster sauce*

### SHELLFISH

**WHOLE LOBSTER (11/4TB) 46.00**  
*Thermidor sauce or garlic & chilli butter*

**JUMBO PRAWNS 36.00**  
*Thermidor sauce or garlic & chilli butter*

**SCALLOPS & KING PRAWNS 29.50**  
*Thermidor sauce or garlic & chilli butter*

**ULTIMATE HOT SEAFOOD PLATTER**  
**TO SHARE 120.00**  
*Whole grilled lobster*  
4x king scallops  
8x tiger prawns  
Grilled baby squid, Atlantic prawns  
Garlic, lemon & chilli butter

### VEGETARIAN

**MORROCAN AUBERGINE (VE) 16.50**  
*Ras el Hanout, apricot, falafel*

**JAPANESE CAULIFLOWER (VE) 16.50**  
*Lightly battered, coconut, Asian pickles*

### MEAT

**NORFOLK BRONZE TURKEY 26.50**  
*Pigs in blanket, stuffing, Brussel sprout, bread sauce*

**ROAST RUMP OF LAMB 26.50**  
*Parsnip purée, wild mushrooms*

**12OZ ANGUS SIRLOIN 29.50**  
**SURF N TURF**  
**WITH JUMBO PRAWN 41.50**  
**WITH HALF LOBSTER 52.50**  
*Thermidor sauce or garlic butter*

**8OZ SCOTCH FILLET 35.00**  
**SURF N TURF**  
**WITH JUMBO PRAWN 47.00**  
**WITH HALF LOBSTER 58.00**  
*Thermidor sauce or garlic butter*

**ALEC'S SUNDAY ROAST 26.50**  
*served with all the trimmings (only on Sundays)*

## - SIDE ORDERS -

*Triple cooked chips 5.00*

*Thin chips 4.50*

*Caramelised fine beans 5.50*

*Duck fat roasted potatoes 5.50*

*Dauphinoise potatoes 6.50*

*Tenderstem broccoli, soya, garlic, chilli 6.00*

*Creamed spinach 6.00*

*Wild mushrooms 6.00*

*Savoy cabbage & bacon 6.00*

*Brussel sprouts 6.00*

*Cauliflower cheese 6.00*

*Green salad 4.00*

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Menu items are subject to change due to availability. All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill.

(V): Vegetarian/ (VE): Vegan