

## - 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 (11/4LB) 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)*

## FESTIVE DINNER MENU

2 COURSES 35.50 | 3 COURSES 41.50

*Tuesday – Thursday 5.30pm to 10pm*

### STARTERS

**CRISPY SQUID**  
*Sweet chilli mayonnaise*

**LOBSTER BISQUE**  
*Cognac, Parmesan croûtons*

**KING PRAWN COCKTAIL**  
*Brown bread & butter*

**TIGER PRAWNS 'PIL-PIL'**  
*Smoked paprika, chilli, garlic*

**SEVERN & WYE SMOKED  
SALMON**  
*Grapefruit, crème fraîche,  
pickled shallots*

**SOFT SHELL CRAB  
TEMPURA**  
*Seaweed mayonnaise,  
lime dressing*

**DUCK SPRING ROLLS**  
*Asian pickles,  
Plum sauce*

**GOAT'S CHEESE**  
*Heritage beetroot,  
pine nuts*

### MAIN COURSE

**NORFOLK BRONZE  
TURKEY**  
*Stuffing, bread sauce*

**MONKFISH &  
LEMON SOLE**  
*Prawns, lemon butter sauce*

**HALF LOBSTER**  
*Thermidor or garlic butter  
(£8 supplement)*

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

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

**SCOTTISH SALMON  
FILLET**  
*Champagne & lobster sauce*

**SURF N TURF**  
*Angus sirloin, king prawns  
(£7 supplement)*

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

**ANGUS SIRLOIN STEAK**  
*Béarnaise sauce*

**MISO COD**  
*Soy, radish*

## - SIDE ORDERS -

*Triple cooked chips 5.00*

*Thin chips 4.50*

*Fine green beans 5.50*

*Duck fat roast 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*