- MAIN COURSE -

FISH

GUERNSEY SKATE 24.50
Brown butter, capers

PETERHEAD COD 20.00
Beer battered, tartare sauce

CORNISH HAKE & MUSSELS 28.00
Sauvigon blanc, cream, chives

WILD SEABASS 32.50
Sweet soya & garlic dressing, bok choi

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 (1 1/4LB) 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 LUNCH MENU

2 COURSES 29.50 | 3 COURSES 35.50

Tuesday – Saturday 12.00pm to 2.30pm

STARTERS

CRISPY SQUID
Sweet chilli mayonnaise

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

CORNISH CRAB BISQUE
Lemon croûtons

SOFT SHELL CRAB TEMPURA
Seaweed mayonnaise, lime dressing

PRAWN COCKTAIL
Brown bread & butter

DUCK SPRING ROLLS
Asian pickles, Plum sauce

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

GOAT'S CHEESE
Heritage beetroot, pine nuts

MAIN COURSE

NORFOLK BRONZE TURKEY
Pigs in blanket, stuffing, bread sauce

PETERHEAD COD
Beer battered, tartare sauce

HERB CRUSTED PLAICE FILLET
Parmesan crumbs, tiger prawn

SEARED CALF'S LIVER
Smoked bacon, onions

HALF LOBSTER
Thermidor or garlic butter (£8 supplement)

SCOTTISH SALMON FILLET
Champagne & lobster sauce

MISO COD
Soy, radish

GUERNSEY SKATE
Brown butter, capers

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

- 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