

- 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 SUNDAY MENU

2 COURSES 35.50 | 3 COURSES 41.50

Sunday 12pm to 5pm

STARTERS

CRISPY SQUID
Chilli mayonnaise

LOBSTER BISQUE
Cognac, Parmesan croûtons

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
*Pigs in blanket, stuffing,
bread sauce*

HEREFORDSHIRE
BEEF SIRLOIN
*Yorkshire pudding,
horseradish sauce*

SLOW ROASTED
PORK BELLY
*Stuffing, crackling, apple
sauce*

MONKFISH &
LEMON SOLE
Prawns, lemon butter sauce

PETERHEAD COD
Beer battered, tartare sauce

SCOTTISH SALMON
FILLET
Champagne & lobster sauce

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

GUERNSEY SKATE
Brown butter, capers

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