

- MAIN COURSE -

FISH

GUERNSEY SKATE 24.50
Brown butter, capers

PETERHEAD COD 20.00
Beer battered, tartare sauce

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 (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
Crispy 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

ROAST RUMP OF LAMB 26.50
Parsnip purée, wild mushrooms

12OZ ANGUS SIRLOIN 35.00
SURF N TURF
WITH TIGER PRAWNS 47.00
Garlic & chilli butter
WITH HALF LOBSTER 58.00
Thermidor sauce

8OZ SCOTCH FILLET 38.00
SURF N TURF
WITH TIGER PRAWNS 49.00
Garlic & chilli butter
WITH HALF LOBSTER 60.00
Thermidor sauce

ALEC'S SUNDAY ROAST 26.50
served with all the trimmings
HEREFORDSHIRE BEEF SIRLOIN
Yorkshire pudding, horseradish sauce
SLOW ROASTED PORK BELLY
Stuffing, crackling, apple sauce



SUNDAY SET MENU

2 COURSES 32.50 | 3 COURSES 38.50

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

PETERHEAD COD
Beer battered, tartare sauce

SCOTTISH SALMON FILLET
Champagne & lobster sauce

HERB CRUSTED PLAICE FILLET
Parmesan crumbs, tiger prawn

ALEC'S SUNDAY ROAST
served with all the trimmings
HEREFORDSHIRE BEEF SIRLOIN
Yorkshire pudding, horseradish sauce
SLOW ROASTED PORK BELLY
Stuffing, crackling, apple sauce

GUERNSEY SKATE
Brown butter, capers

MISO COD
Soy, radish

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



- SIDE ORDERS -

*Triple cooked chips 5.00
Thin chips 4.50
Fine green beans 5.50*

*Dauphinoise potatoes 6.50
Tenderstem broccoli, soya, garlic, chilli 6.00
Buttered new potatoes 5.50*

*Cauliflower cheese 6.00
Creamed spinach 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