

- 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*

- PLATTER TO SHARE -

ALEC'S COLD SEAFOOD PLATTER  
TO SHARE 98.00

*Whole cold lobster  
6x Colchester oysters  
Cromer dressed crab  
Leigh-on-sea cockles  
6x Mediterranean prawns,  
Shallots & red wine vinegar*

ULTIMATE HOT SEAFOOD PLATTER  
TO SHARE 95.00

*Whole grilled lobster  
2x king scallops  
6x tiger prawns  
Steamed mussels  
Garlic, lemon & chilli butter  
Garlic mayonnaise*

- STARTERS -

COLD

JELLIED EELS 9.50  
*Bread & butter*

CORNISH CRAB TIAN 14.50  
*Prawns, avocado, lemon*

KING PRAWN COCKTAIL 14.50  
*Lemon & Marie Rose sauce*

SEVERN & WYE  
SMOKED SALMON 13.50  
*Lemon crème fraîche, capers*

VEGETARIAN

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

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

CHEF'S SPECIAL

CORNISH CRAB & ASPARAGUS 14.50  
*Crab mayonnaise, lemon*

SEAFOOD

COLCHESTER  
OYSTERS  
*half dozen - 22.00 dozen - 40.00  
Bloody Mary / Spicy Margarita shot 5.00*

MEDITERRANEAN PRAWNS 11.00  
*Garlic mayonnaise (6 pieces)*

CROMER DRESSED CRAB 15.00  
*Baby gem, shallot dressing*

WHOLE LOBSTER  
*Marie-Rose sauce  
Half - 24.00 Whole - 48.00*

HOT

SCOTTISH KING SCALLOPS 16.50  
*Thermidor butter, 'Nduja, peas*

SOFT SHELL CRAB TEMPURA 13.50  
*Seaweed mayonnaise, lime dressing*

TIGER PRAWNS 'PIL PIL' 14.50  
*Garlic, chilli, smoked paprika*

CRISPY SQUID 14.00  
*Sweet chilli mayonnaise*

LOBSTER BISQUE 13.50  
*Cognac, lemon, puff pastry, white crab*

DUCK SPRING ROLLS 14.00  
*Asian pickles, plum sauce*

STICKY BEEF 14.50  
*Cashew nuts, cucumber salad*

- MAIN COURSE -

FISH

GUERNSEY SKATE 25.50  
*Brown butter, capers*

PETERHEAD COD 22.50  
*Beer battered, tartare sauce*

MISO COD 25.50  
*Soy, spring onions, radish*

WILD SEABASS 32.50  
*Heritage tomatoes, violet artichokes*

WHOLE DOVER SOLE 44.00  
*Grilled or Meunière*

MONKFISH, SCALLOPS, PRAWNS 30.50  
*Lemon butter sauce*

SCOTTISH SALMON & SHRIMPS 29.50  
*Peas, asparagus, Noilly Prat cream sauce*

CHEF'S SPECIAL

HALIBUT 32.50  
*Brown shrimps, XO Sauce*

SHELLFISH

WHOLE LOBSTER 1¼LB 48.00  
*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*

VEGETARIAN

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

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

MEAT

BARBARY DUCK BREAST 28.50  
*Honey, bok choi, sesame & soy dressing*

ROAST RUMP OF LAMB 27.50  
*Spring peas, feta cheese, garlic croutons*

10OZ ANGUS SIRLOIN 35.00  
SURF N TURF  
WITH TIGER PRAWNS 47.00  
*Garlic & chilli butter*  
WITH HALF LOBSTER 59.00  
*Thermidor sauce*

8OZ SCOTCH FILLET 38.00  
SURF N TURF  
WITH TIGER PRAWNS 49.00  
*Garlic & chilli butter*  
WITH HALF LOBSTER 61.00  
*Thermidor sauce*

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

- SIDE ORDERS -

*Thin chips 5.50  
Triple cooked chips 6.00  
Dauphinoise potatoes 7.00*

*Lobster mac & cheese 15.00  
Tenderstem broccoli & soya, garlic, chilli 6.00  
English asparagus, lemon dressing 8.00  
Alec's Caesar salad, bacon, parmesan 7.00*

*Fine green beans 6.50  
Jersey Royal, herb butter 5.50  
Creamed Savoy cabbage & bacon 6.50*