

- 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

ENGLISH ASPARAGUS & CRAB 14.50
Crab mayonnaise, 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

PANKO MONKFISH 16.50
Harissa mayonnaise, summer salad

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 - 25.00 Whole - 49.50*

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 26.00
Brown butter, capers

PETERHEAD COD 23.00
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 31.50
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 49.80
Thermidor sauce or garlic & chilli butter

JUMBO PRAWNS 38.00
Thermidor sauce or garlic & chilli butter

SCALLOPS & KING PRAWNS 32.50
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

PORK BELLY 26.50
Honey, bok choy, soy dressing, crackling

SALT MARSH LAMB RUMP 29.50
*Charred peppers, sunblush tomatoes,
Gordal olives, anchovies*

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 39.00
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 17.00
Tenderstem broccoli & soya, garlic, chilli 6.50
English asparagus, lemon dressing 8.00
Buttered new potatoes 5.50*

*Fine green beans 6.50
Creamed Savoy cabbage & bacon 6.50
Alec's Caesar salad, bacon, parmesan 7.00*