

Lobster Month



Menu 2019

Fish Soup

A family recipe with 3 different fish, prawns, garlic crème fraîche, tomato and herbs served with crusty bread

Starter £7.95 EBS £2 / Main £12.95 EBS £3

Toast Skagen

A Scandinavian favourite with prawns, crayfish tails, red onion, dill and crème fraîche on toasted bread

£6.95

Grilled Tiger Prawn Tails on Skewers

Marinated in lemon, lime, chilli and coriander

Starter £8.95 EBS £3 / Main £13.95 EBS £4

King Scallops

Ask for today's choice

£8.95 EBS £3

Moules

Marinière or Thai Style

Starter £6.95 / Main £12.95

Oysters

Delivered daily, Colchester Natives from the River Blackwater served on ice: choose from simply lemon wedges, tabasco, shallot & red wine vinegar or a mix cooked: fried tempura or Kenney-Herbert: grilled with bacon, Worcester sauce, tomato and gruyère cheese

3 for £4.95 / 5 for £7.95 / 7 for £10.95

Small Seafood Platter

(not available on the Early Bird)

2 oysters, 2 tiger prawns, 8 mussels, half a lobster, served with skinny fries and crusty bread and garlic mayonnaise

£32.95

Large Seafood Platter to Share

(not available on the Early Bird)

4 oysters, 6 tiger prawns, 16 mussels, a whole lobster, served with skinny fries, crusty bread and garlic mayonnaise

£58.95

Lobster

Thermidor, simply grilled or Steak Surf and Turf

served with skinny fries

½: £22.95 EBS £10 / Whole: £34.95 EBS £18 / Steak Surf & Turf: £35.95 EBS £14



Scampi & Chips

in a basket, lightly battered served with tartare sauce
£13.95 EBS £2

Crab Linguine

Cornish white crab meat, lightly coated in a garlic, chilli, parsley and white wine sauce
£13.95 EBS £2

Steak & Oyster Pie

served with vegetables or chips
£13.25

Lobster Month Special Rosé Offer

Order a main course from this menu and get a choice of these specially selected wines at a reduced price



Grenache Rosé Domaine Coste, Languedoc, France
Fresh and elegant crisp fruit, a pale and pure delight, very refreshing

Bottle £18

Calafuria Tormaresca, Puglia. Italy
Great elegant rosé from southern Italy

Bottle £19.50



M De Minuty, Côtes de Provence Rosé, France
iconic wine ! Pale and delicate aromas with a dry mineral finish

Bottle £21 Glass £5.10 (175ml)

Viticoltori Acquesi Rosé Brut, Italy
prosecco style rose soft, refreshing and seductive

Bottle £19.50 Glass £5.90 (125ml)



Laurent Perrier Rosé

salmon coloured with hints of wild cherries, figs and ginger.
True elegance

Bottle £49.95

*EBS (Early Bird / Menu Fixé supplement)

If you have a food allergy, intolerance or sensitivity, please inform your server of this every time upon arrival, before ordering any food or drink and they will be able to suggest the best dishes for you.