

ALEC'S MARTINI 14.50  
Hendrick's Flora Adora,  
Lillet Rose, Orange bitter,  
Elderflower

APPLE PIE MARTINI 14.50  
Infused cinnamon vodka,  
apple juice, apple pie syrup

CANDY KIR 14.50  
Passoa, St Germain, apple juice,  
prosecco, candy floss

PORN STAR SPRITZ 14.50  
Passoa, Vanilla Vodka,  
Passionfruit, Prosecco

## - À LA CARTE -

OLIVES 4.50  
Lemon

IBERIAN CHORIZOS 6.50  
Honey

PADRON PEPPERS 5.50  
Brown shrimps

### - STARTERS -

#### CARLINGFORD OYSTERS

Red wine & shallot vinegar, Tabasco  
Half dozen - 26.00 Dozen - 50.00

#### - COLD -

MEDITERRANEAN PRAWNS 12.50  
Garlic mayonnaise (6 pieces)

JELLIED EELS 9.50  
Bread & butter

HERITAGE BEETROOT (V) 13.50  
Honey, goat's cheese, pine nuts

KING PRAWN COCKTAIL 14.00  
Lemon & Marie Rose sauce

SEVERN & WYE SMOKED SALMON 14.50  
Lemon crème fraîche, capers

CROMER DRESSED CRAB 15.00  
Baby gem, Marie Rose dressing

CORNISH CRAB & PRAWN TIAN 16.50  
Avocado, cucumber, herb dressing

#### - HOT -

ARANCINI (VE) 9.50  
WITH OR WITHOUT PARMESAN  
Wild mushrooms, truffle oil, butternut squash puree

LOBSTER SOUP 12.00  
Lemon, brioche, white crab

CRISPY SQUID 13.50  
Curry mayonnaise, spring onions, lemon

DUCK SPRING ROLLS 14.50  
Asian pickles, plum sauce

TIGER PRAWNS 'PIL PIL' 15.50  
Garlic, chilli, smoked paprika

STICKY BEEF 16.00  
Cashew nuts, cucumber salad

SOFT SHELL CRAB TEMPURA 15.00  
Seaweed mayonnaise, lime dressing

SCOTTISH KING SCALLOPS 17.00  
Thermidor butter, 'Nduja, peas

### - MAIN COURSE -

#### - DAY BOAT FISH -

GUERNSEY SKATE 27.00  
Brown butter, capers

PETERHEAD COD 24.00  
Beer battered, tartare sauce

MISO COD 27.00  
Soy, spring onions, radish

SOUTH COAST STONE BASS 33.00  
Tartar sauce, lemon

WHOLE LEMON SOLE 38.00  
Grilled or Meunière

SCOTTISH SALMON FILLET 26.00  
Lemon butter sauce

DUO OF MONKFISH & PLAICE FILLET 32.00  
Lobster hollandaise sauce

#### - SHELLFISH -

WHOLE LOBSTER 1¼ LB 54.00  
Thermidor sauce or garlic & chilli butter

JUMBO TIGER PRAWNS 38.00  
Thermidor sauce or garlic & chilli butter

SCALLOPS & KING PRAWNS 33.00  
Thermidor sauce or garlic & chilli butter

#### - VEGETARIAN -

MORROCAN AUBERGINE (VE) 18.50  
Ras el Hanout, apricot, falafel

JAPANESE CAULIFLOWER (VE) 18.50  
Lightly battered, coconut, Asian pickles

#### - MEAT -

SALT MARSH LAMB RUMP 29.50  
Harissa, coriander hummus, pomegranate

SUFFOLK PORK BELLY 28.00  
Bramley apples, Pommery grain mustard, morteau sausage

10oz ANGUS SIRLOIN 34.00  
Bearnaise sauce, red wine jus

8oz SCOTCH FILLET 39.00  
Bearnaise sauce, red wine jus

FOR SURF N TURF

Add TIGER PRAWNS 10.00  
Garlic & chilli butter

Add HALF LOBSTER 27.00  
Garlic & chilli butter

ALEC'S SUNDAY ROAST 28.00  
served with all the trimmings  
(only on Sundays)

### - SIDE -

Thin chips	5.50	Mushy peas	5.50	Fine green beans	6.50
Thick chips	5.50	Honey glazed carrots	6.00	Savoy cabbage & bacon	6.50
Buttered mashed potatoes	6.50	Dauphinoise potatoes	7.00	Alec's Caesar salad, bacon, parmesan	6.00

Alec's