

- We Love Good Food -

We are inspired by the old traditions and the grand restaurants of London, Paris and New York. At the heart of all our dishes is an ingredient led approach, which means we aim to source all our produce from the best that there is out there on the British Isles  
All our fish and shellfish comes from the famous Billingsgate market and the day boats - delivered daily to our kitchen.  
All our 28-day dry aged steaks are from Scottish pasture-fed cattle, the pork is always free-range, the lamb is always from salt marshes and seasonal produce from British isles. We prepare all our fish, cure meats, bake bread and make desserts right here in our kitchen – daily!

- CHEF'S SPECIALS -

April 2024

- STARTERS -

HAND PICKED CORNISH CRAB  
*English asparagus, brown crab mayonnaise*

SMOKED HADDOCK ARANCINI  
*Creamed leeks, Parmesan*

STEAMED SHETLAND MUSSELS  
*Spicy N'Duja, San Marzano tomatoes, white wine, shallots, parsley*

ORKNEY PICKLED HERRINGS  
*Globe artichoke, honey mustard dressing, pickled lemon, fennel*

- MAIN COURSE -

17.00 CHILLI & CORIANDER BATTERED MONKFISH  
*Cumin yogurt, Asian salad* 34.00

15.50 CORNISH GURNARD & SCOTTISH SCALLOPS  
*English asparagus, lobster lemon butter sauce* 30.00

14.00 WILD TURBOT FILLET  
*Scottish mussels, white wine, cream, courgettes* 38.00

14.00 WEST COAST STONEBASS  
*Cauliflower puree, cumin butter, brown shrimp* 32.00

- PLATTER TO SHARE -

ALEC'S COLD SEAFOOD PLATTER To SHARE 110.00  
*6x Carlingford Oysters, whole cold lobster Cromer dressed crab, jellied eels, 6x Mediterranean prawns, Atlantic prawns, mussels*

ULTIMATE HOT SEAFOOD PLATTER To SHARE 120.00  
*Whole grilled lobster, 2x king scallops, 6x tiger prawns, Shetland mussels garlic, lemon & chilli butter*

- SET DINNER MENU -

2 COURSES 36.00 | 3 COURSES 42.00 | Tuesday – Thursday 5.30pm to 10pm

- STARTERS -

DUCK SPRING ROLLS  
*Asian pickles, plum sauce*

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

SOFT SHELL CRAB  
TEMPURA  
*Seaweed mayonnaise, lime dressing*

CHEF'S SPECIAL STARTER  
*(£5 supplement)*

KING PRAWN COCKTAIL  
*Brown bread & butter*

CRISPY SQUID  
*Curry mayonnaise, spring onions, lemon*

TIGER PRAWNS & MUSSELS 'PIL-PIL'  
*Smoked paprika, chilli, garlic*

GOAT'S CHEESE  
*Heritage beetroot, pine nuts*

LOBSTER SOUP  
*Lemon, brioche, crab*

- MAIN COURSE -

PETERHEAD COD  
*Beer battered, tartare sauce*

SCOTTISH SALMON  
FILLET  
*Malaysian laksa, coconut, chillies*

GRILLED COD FILLET  
*Pea puree, fresh mint, pea shoots*

SOUTH COAST  
PLAICE FILLET  
*Green herb crust, peppers salmon caviar, hollandaise*

HALF LOBSTER  
*Thermidor or garlic butter (£6 supplement)*

SURF N TURF  
*Angus sirloin, king prawns (£8 supplement)*

WEST COAST  
STONE BASS  
*Teriyaki sauce, bok choy, coriander*

ANGUS SIRLOIN STEAK  
*Béarnaise sauce*

SUFFOLK PORK BELLY  
*Bramley apples, Pommery grain mustard*

GUERNSEY SKATE  
*Brown butter, capers*

CHEF'S SPECIAL MAIN  
*(£8 supplement)*

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 12.5% service charge will be added to your bill.  
(V): Vegetarian/ (VE): Vegan

Alec's