

- 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 17.00
English asparagus, brown crab mayonnaise

SMOKED HADDOCK ARANCINI 15.50
Creamed leeks, Parmesan

STEAMED SHETLAND MUSSELS 14.00
Spicy N'Duja, San Marzano tomatoes, white wine, shallots, parsley

ORKNEY PICKLED HERRINGS 14.00
Globe artichoke, honey mustard dressing, pickled lemon, fennel

- MAIN COURSE -

CHILLI & CORIANDER BATTERED MONKFISH 34.00
Cumin yogurt, Asian salad

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

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

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

- PLATTER TO SHARE -

ALEC'S COLD SEAFOOD PLATTER To SHARE 110.00
6x Carlingford Oysters 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 LUNCH MENU -

2 COURSES 31.00 | 3 COURSES 37.00 | Tuesday – Saturday 12pm to 2.30pm

- STARTERS -

DUCK SPRING ROLLS
Asian pickles, plum sauce

SEVERN & WYE SMOKED SALMON
Lemon crème fraîche, capers

LOBSTER SOUP
Lemon, brioche, crab

CHEF'S SPECIAL STARTER
(£5 supplement)

PRAWN COCKTAIL
Brown bread & butter

CRISPY SQUID
Curry mayonnaise, spring onions, lemon

SOFT SHELL CRAB TEMPURA
Seaweed mayonnaise, lime dressing

GOAT'S CHEESE
Heritage beetroot, pine nuts

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

- MAIN COURSE -

PETERHEAD COD
Beer battered, tartare sauce

SCOTTISH SALMON
FILLET
Malaysian laksa, coconut, chillies

GRILLED COD FILLET
Pea puree, fresh mint, pea shoots

SUFFOLK PORK BELLY
Bramley apples, Pommery grain mustard

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

GUERNSEY SKATE
Brown butter, capers

WEST COAST
STONE BASS
Teriyaki sauce, bok choy, coriander

CHEF'S SPECIAL MAIN
(£8 supplement)

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

HALF LOBSTER
Thermidor or garlic butter (£6 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