

- 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, 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

- SUNDAY SET MENU -

2 COURSES 36.00 | 3 COURSES 42.00 | Sunday 12.30pm to 4.30pm

- STARTERS -

LOBSTER SOUP
Lemon, brioche, crab

CRISPY SQUID
Curry mayonnaise, spring onions, lemon

PRAWN COCKTAIL
Brown bread & butter

CHEF'S SPECIAL STARTER
(£5 supplement)

SEVERN & WYE SMOKED SALMON
Lemon, crème fraîche, capers

SOFT SHELL CRAB TEMPURA
Seaweed mayonnaise, lime dressing

GOAT'S CHEESE
Heritage beetroot, pine nuts

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

DUCK SPRING ROLLS
Asian pickles, plum sauce

- MAIN COURSE -

SCOTTISH SALMON FILLET
Malaysian laksa, coconut, chillies

GRILLED COD FILLET
Pea puree, fresh mint, pea shoots

GUERNSEY SKATE
Brown butter, capers

PETERHEAD COD
Beer battered, tartare sauce

CHEF'S SPECIAL MAIN
(£8 supplement)

ALEC'S SUNDAY ROAST
served with all the trimmings, pigs & blanket choose from:

HEREFORDSHIRE BEEF SIRLOIN
Yorkshire pudding, horseradish sauce

SUFFOLK PORK BELLY
Crackling and apple sauce

NORFOLK FREE-RANGE CHICKEN BREAST
Stuffing, pigs in blanket

SUNDAY MIXED ROAST
(£10 supplement)

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

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

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