



Toast Skagen £6.95

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

Fish Soup

a family recipe with 3 different fish, prawns, garlic, tomato and herbs, served with bread
Starter £7.95 EBS £2 Main £12.95 EBS £3

King Scallops

ask for today's choice £8.95 EBS £3

Calamari Rings

lightly cooked in tempura batter with garlic mayo £6.95

Chargrilled Tiger Prawn Tail on Skewers

marinated in lemon, lime, chilli & coriander
Starter £8.95 EBS £3 Main £13.95 EBS £4

Seafood Linguine £15.95 EBS £3

langoustine, prawns, mussels & scallops in a tomato, garlic & white wine sauce with a hint of chilli

Moules Marinière

Starter £6.95 Main £12.95

Lobster Thermidor

one of the old time classics, lobster gratinated with onions, mushrooms, garlic, brandy, Dijon mustard & cream topped with grated parmesan. Heavenly!

½: £20.95 EBS £9.95 whole: £30.95 EBS £18

Surf & Turf

sirloin steak with half a lobster
£29.95 EBS £14

Simply Grilled Lobster

with a choice of two flavoured butters; horseradish or garlic & parsley. Served with dressed leaves & chips.

½: £17.95 EBS £9.95 whole: £29.95 EBS £18

Small Seafood Platter

£28.95 (not available on EBS)

2 oysters, 2 jumbo prawns, 2 langoustines, 6 mussels, half a lobster, served in the French style, all left in the shells, cold on ice with mayonnaise

Large Seafood Platter to Share

£56.95 (not available on EBS)

4 oysters, 6 jumbo prawns, 6 langoustines, 10 mussels, a whole lobster, served in the French style, all left in the shells, cold on ice with mayonnaise

*EBS (Early Bird 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.

Oysters



2018

Served on ice (except Kenney-Herbert) with your choice of dressing.
We have oysters delivered daily.

Colchester Natives

This native oyster is indigenous to the North West Europe
and are from the tidal beds of the River Blackwater.

3 for £4.95

5 for £7.95

7 for £10.95

Dressings to choose from:

Simply Lemon Wedges - Tabasco - Shallot & Red Wine Vinegar -
• Ginger, Spring Onion & Soy Sauce - Lime & Chilli

- Kenney-Herbert- grilled with Worcester sauce, bacon, tomato & gruyère cheese

Specially Selected Summer Rosés

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

Bottle £17

Côtes de Provence Rosé Carte Noire MV St Tropez, France

iconic wine ! Pale and delicate aromas with a dry mineral finish

Bottle £17.50 Glass (175ml) £4.75



Viticoltori Acquesi Rosé Brut, Italy

prosecco style rose soft, refreshing and seductive

Bottle £18.50 Glass (125ml) £5.50



Champagne Rosé Vincent Testulat NV, France

vibrant pink in an elegant style. Crisp and refined. A real treat.

Bottle £36.95



Laurent Perrier Rosé

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

Bottle £49.95

