

QUAY

OYSTERS & SEAFOOD

Oysters, Naturale £5 per 2

Colchester, chilli jam, tabasco, lemon

Oysters, Rockefeller (g) £6 per 2

Colchester, grilled, herb sauce, crumbs

1/2 Dozen Oysters £14

3 naturale, 3 rockefeller, mignonette

Seafood Platter (g) £20

pink crevettes, smoked salmon, crab & shrimp tian, grilled langoustine, baby calamari & whitebait, oysters rockefeller, bread, crackers & dips

•add 2 oysters naturale £4

•add 1/2 19oz lobster £11

VALENTINES MENU - £29.95

STARTERS

Fish Cakes of The Day

side salad

Burrata Bruschetta (v)(g)

premium cheese, tomato, basil

Somosas (vg)(g)

potato, petit-pois, spiked brown sauce

Chicken Skewers (n)

house peanut relish, chilli jam

MAIN COURSE

Scotch Angus Rump 8oz/224g

truffle oil mash, ratatouille vegetables

1/2 Rotisserie Chicken

herb butter baste w/ frites, french dressed leaves & grilled lemon & garlic mayo

Mussels & Frites

Shetland, garlic & white wine broth

Market Fish of The Day

(please ask your attendant)

Grilled Native Lobster & Frites 19oz (supp. £15)

cafe-de-paris butter, tomato salad, garlic mayo

Portobello & Falafel Burger (vg)(n)

concasse, vegan cheese, dressed leaves, frites

SIDES

Halloumi Fries (g)(v) £4.5

House Frites (vg) £3

Crumbed Onion Rings (vg) £3

Broccolini, Garlic & Cheese (v) £3.5

SIDES

Chocolate Chip Cookie Dough (g)

fresh banana, toffee, traditional vanilla ice cream

Belgian Chocolate & Raspberry Tart (g)

traditional vanilla ice cream

Raspberry Frangipane Tart (vg)(g)

berry coulis, fresh raspberries

Classic Sticky Toffee Pudding (g)

traditional vanilla ice cream

Poached Caramel Pear (v)

chocolate sauce

