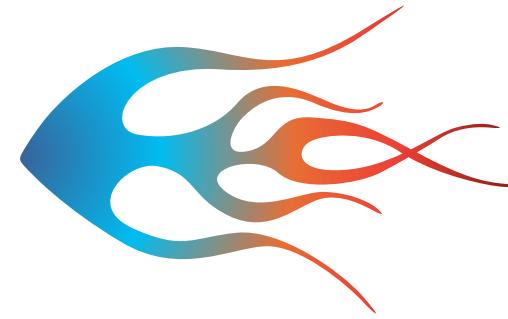


# FISH & GRILL

M A L C O L M   J O H N



## APÉRITIF

50ml & mixer

Champagne Cocktail	8.25
Raspberry Bellini / Kir Royale	8.25
Vodka Martini / Gin Martini	9.50
Dubonnet/ Campari	5.95
Pernod/ Ricard/ Malibu	5.95
Noilly Pratt/ Martini Extra Dry	5.95
Martini Bianco/ Martini Rosso	5.95

## BOTTLED BEERS/CIDER

Kronenbourg (275ml)	3.50
Meantime Pilsner	3.50
Bohemia/Guinness	3.95
Breton Cider	3.95

## DRAUGHT BEER

½ pint

Pilsner Urquell	2.00	4.00
Peroni	2.25	4.50

## SOFT DRINKS

Orange, Apple, Cranberry, Lemonade & Coke	2.50
Still / Sparkling Water	750ml 3.25

## SPARKLING & CHAMPAGNES

ml	750 ml	
2009 Prosecco millesimato	6.50	29.50
NV Crémant de Bourgogne Rosé	6.95	29.00

NV Brugnon Premier Cru, Malcolm John	8.50	39.00
NV Louis Martin Brut Bouzy	44.00	
NV Bollinger cuvée brut	59.00	

NV Tattinger Brut Réserve	56.00	
NV Champagne Ruinart Blanc de Blancs	69.00	
NV Laurent Perrier Rosé Brut	71.00	

## STARTERS

Leek & potato soup with chives crème fraiche (V)	4.95
Moules Marinières or Provençale	5.95 / 7.95
Dorset crab, mayonnaise	6.50
Ceviche of bream with marinated cuttlefish	6.50
Smoked fish selection, horseradish	7.50
Whitebait with pea aioli	5.50
Queen scallops, garlic crust	6.25
Heirloom beetroot, goat's cheese croquette (V)	4.95
Deep fried squid, courgettes, lemon & artichoke	5.95
Potted mackerel, toast & breakfast radish	4.95

## SALADS

Heritage tomato, basil & buffalo mozzarella (v)	5.95
Grilled chicken, avocado & bacon salad	7.95
Green beans, sugar snaps & walnut salad (V)	6.95

## OYSTERS (6)

Colchester Rocks	11.95
Devon Pearls	12.95

## MAIN COURSE

(All our beef is Aberdeen Angus 28 days aged)

Free-range lemon marinated Poussin	10.50
28 day aged Aberdeen Angus Rib eye steak	15.50
Aberdeen Angus House Burger	8.00
Surf & turf prawns/lobster	16.50/21.95

## SAUCES

Béarnaise , Pepper ,Malcolm's fire sauce	2.25
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## EXTRAS

Blue cheese,cheddar,bacon,jerk seasoning	1.00each
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(v): Suitable for vegetarians  
All prices are inclusive of 20% VAT  
A discretionary service charge of 12.5% will be added

## SET MENU

MONDAY TO THURSDAY (12-7PM)  
FRIDAY & SATURDAY (12-4PM)  
2 COURSES £14.95/3 COURSES £17.95

SUNDAY BRUNCH (12-4PM)  
2 COURSES £16.95 / 3 COURSES £21.95

SURF 'N' TURF MONDAYS  
HALF PRICE  
START THE WEEK IN STYLE WITH  
STEAK & PRAWNS  
AVAILABLE ALL DAY, EVERY MONDAY

## WHAT'S IN SEASON

Cod, Haddock, Coley, Whiting, Megrim sole, Halibut, Mackerel, Queen Scallops, Sea Bass, Gurnard, Ray, Flounder Guinea fowl, Wood Pigeon, Tamworth Pork, Rabbit Tender stem broccoli, Celeriac, Carrots, Cauliflower, Horseradish, Corn, Spring onions, Peas, Pumpkin, Beetroot, Spinach, Broad beans, girolles , morels, New potatoes, Summer squash, Heirloom Tomatoes, Peppers, Courgettes Apples, Lemons, Figs, Grapes, Pears, Plums, Melons, Strawberries, Peaches , Alphonse mango