

FISH & GRILL

MALCOLM JOHN



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 Brugnion 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

Grill BBQ combo	15.50 (1) / 30 (2)
(Chicken Wings, Spare Ribs, Beef ribs, Prawns, Coleslaw, Corn on the cob & chips)	
Whole Cornish line caught sea bass	14.95
Grilled Devon blue lobster	14.95 (½) – 19.50
Lobster fettuccini	19.95 (½) – 25.00
Seafood mixed grill	15.95
Whole grilled crab, garlic, chilli & ginger butter	15.95
Fish Pie	11.50
Beer battered haddock, pea purée, chips	10.50
Pea & mint ravioli with garden peas, broad beans & parmesan (v)	10.95
Catch of the day	market price

(All grills and whole fish served with fries)

SIDE DISHES

Triple cooked chips	2.50
Leek gratin	2.95
Sea vegetables	3.50
Mixed / Green salad	2.25
Buttered spinach	2.50
New potatoes	2.75
Sprouting broccoli	2.50
Freshly baked bread & butter (per person)	0.75

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, Megrin 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