

Easter Day Menu

All menus may be subject to change without prior notice

Cold Starters

Oysters,

please ask your server for today's selection
Each - £2.50 6 - £14.50 12 - £28.00

Lobster & Prawn cocktail

Crisp lettuce, Pickled Cucumber, Tomato in our homemade rose Marie sauce
£14.95

Prawn Cocktail

in our creamy homemade Marie Rose Sauce, Crisp Lettuce, Cucumber & Tomato
£8.95

Goat cheese & Beetroot salad

Grilled goats cheese served with fresh beetroot with salsa Verde
£8.95

Pickled Herring

Pickled Orkney herrings with pickled onions & crème fraiche
£8.95

Hot Starters

Soft shell crab

Lightly battered soft shell crab with citrus aioli
£9.95

Fried Cockles

Lightly battered Norfolk coast cockles with garlic aioli
£8.95

Calamari

Lightly battered, baby gem lettuce. & a garlic mayo dip
£8.95

Fish Soup

Homemade fish soup, with crab, cod, haddock, prawns in a bouillabaisse
£8.95

King Scallops.

Three fresh Shetland scallops baked in their shells with thermidor sauce
£14.95

Sticky Beef

fried Crispy sweet chilli strips of sirloin of beef
£9.95

Teriyaki Beef

our 24-hour slow cooked Scotch Beef, pickled Modi, wasabi & teriyaki sauce
£9.95

Tempura prawns

served with our home-made sweet chilli sauce on a bed of crisp lettuce.
£9.95

Moules à la Marinière Starter

Fresh Shetland mussels served in their shells in a creamy champagne sauce
£9.95

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Fish dishes

1½ lb Lobster

*freshly cooked lobster grilled with our homemade garlic & herb butter or thermidor sauce
whole Lobster £34.00 / half Lobster £17.00*

Lobster Roll

*½ of fresh lobster served in a brioche bun with lettuce & mayo
£19.95*

Homemade Fish pie

*fresh Cod, smoked haddock, salmon & king prawn in our creamy sauce & a topping of mashed potato
£17.95*

Baked Hake

*fresh fillet of hake with a onion & parmesan crumb in a white wine sauce
£19.95*

Moules à la Marinière

*Fresh Shetland mussels served in their shells in a creamy champagne sauce
£17.95*

Battered Peterhead Cod

*Fresh Peterhead cod loin fried in our crispy batter, Tartar sauce & a wedge of lemon
£19.95*

Grilled Peterhead Cod

*Fresh succulent grilled Peterhead cod loin,
£19.95*

Battered Skate

*Fresh Skate fried in our crispy batter, served with, Tartar sauce
£17.95*

Grilled Skate

*Fresh skate grilled with a shrimp & caper butter
£17.95*

Sea Bass

*Pan seared wild sea bass with a Asian broth & bok choy
£18.95*

Lobster Prawn, mac & cheese

*Macaroni pasta, fresh Lobster & prawns baked in a shellfish & cheddar cheese sauce,
black truffle oil & a crumb and brie top
£17.95*

Fish Stew

*Homemade fresh fish stew with a crab & Lobster bouillabaisse,
fresh mussels in their shells, king prawns & squid
£17.95*

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Meat Dishes

Sirloin Steak

*A prime succulent 12oz Scottish sirloin steak, served Chrisp baby gem lettuce & peppercorn sauce
£27.00*

Roast Beef

*Prime slow roasted Scotch Beef, Served with Fresh Duck fat Roasted potatoes,
Fresh seasonal Vegetables, Yorkshire Pudding & Homemade Gravy
£24.95*

Roast Lamb

*Succulent Roasted Lamb rump served with Fresh Duck fat Roasted potatoes,
Fresh seasonal Vegetables, Yorkshire Pudding & Homemade Gravy
£27.95*

Roast Chicken

*Succulent Roasted free range Chicken, filled with our homemade stuffing Served with Fresh Duck fat Roasted
potatoes, Fresh seasonal Vegetables, Yorkshire Pudding & Homemade Gravy
£18.95*

Steak & ale pudding

*Homemade steak & ale suet pudding
£17.95*

Teriyaki Beef

*Our 24-hour slow cooked Scotch Beef, pickled Modi, wasabi & teriyaki sauce
£16.95*

The Essex Burger

*our home-made seasoned scotch beef patty served in a brioche bun with crisp lettuce, onions and cheddar cheese
£14.95*

Salads & Pastas

Mac & cheese

*Macaroni, baked in a homemade cheese sauce with a crumb top.
£9.95*

The No10 House salad

*Prawns, roasted cashew nuts, crumbed stilton cheese, crispy bacon, sun dried tomatoes,
crisp salad and our house dressing
£14.95*

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Side

<i>Tripple cooked Chip</i>	<i>£4.50</i>
<i>Sweet Potato Fries</i>	<i>£4.50</i>
<i>French Fries</i>	<i>£3.50</i>
<i>Homemade hash browns</i>	<i>£4.95</i>
<i>Mixed Salad</i>	<i>£4.50</i>
<i>Tender stem broccoli with garlic aioli & crispy onions</i>	<i>£4.95</i>
<i>Creamed spinach</i>	<i>£4.95</i>
<i>Mixed seasonal veg</i>	<i>£4.95</i>
<i>Tomato, red onion & parmesan salad</i>	<i>£4.50</i>
<i>Fresh bread & butter</i>	<i>£3.50</i>
<i>Garden peas & mint butter</i>	<i>£2.95</i>

Add parmesan & truffle to any of above £1.95

Homemade Desserts

Savory baked pear

served with gorgonzola cheese, walnut, cranberry & honey
£9.95

Red velvet cake with crème Brulé

served with raspberry berry sauce
£9.95

Strawberry pavlova

homemade pavlova with fresh Chantilly cream, fresh strawberries & strawberry coulis,
£8.95

Chocolate mousse cake

white & dark chocolate mousse with honey biscuit, raspberry sauce & ice cream
£9.95

Vannilla cake with strawberries

served with white chocolate sauce
£9.95