



MENU

Appetisers & Starters

Appetisers

Olives in Garlic Oil	£2.95
Garlic Bread	£2.70
Garlic Bread with Cheese	£2.95
Bread Basket	£2.20

Cold Starters

Prawn Cocktail	£6.10
Cromer Crab	£8.95
Avocado & Prawns	£6.95
Maldon Oysters (each)	£1.85
Leigh-on-Sea Cockles	£5.75
Tuna Salad Niçoise	£6.50
A Salad of Mixed Leaves, French Beans, Cherry Tomatoes, Grilled Tuna and Boiled Egg with a Garlic Dressing	
Mixed Smoked Fish Platter	£6.95
Smoked Salmon, Smoked Mackerel & Smoked Trout	
Fisherman's Wharf Salad	£5.95
Avocado, Rocket, French Beans, Feta Cheese, Pine Nuts & Croutons	
Seafood Hors D'oeuvres	for one £7.80
Prawns, Crab Meat, Smoked Salmon, Cockles	for two £14.20

Hot Starters

Fresh Selection of Homemade Soups of the Day	£3.95
Served with Bread	
Bouillabaisse - A Traditional Provençale Fish Soup	£5.30
Served with Farmhouse Bread	
Whitebait	£5.00
Served with Chilli Mayo	
Calamari with Garlic Mayo	£5.60
Thai Fish Cakes with Sweet Chilli Dipping Sauce	£4.95
Pan Fried Whole Sardines	£5.00
Oyster Tasting Plate	£6.50
Chilled Oyster, Grilled Oyster Kirkpatrick, Oyster in Guinness batter	
Pan Seared King Scallops with Crispy Pork Belly, Pea Purée, Wild Mushroom and Pesto dressing	£9.95
Soft Herring Roes on Toast with Anchovy Butter	£4.95
King Prawns in Garlic	(5) £8.95 (7) £12.50
Flat Mushroom with Brie, Spinach, Garlic & Herb Breadcrumbs with a Balsamic and Rocket Leaves	£4.95
Mixed Shellfish Linguine	regular £7.95
Cockles, Prawn, Crab, Mussels and Clams with a White Wine and Garlic Sauce	large £10.50
Moules Mariniere	regular £7.25
Steamed Mussels in a Shallot, Garlic, Wine & Cream Sauce	large £9.95
Served with Crusty Bread	

Traditional Fish & Chips

Traditional Fish & Chips Deep Fried In Golden Batter

Small Cod & Chips	£7.95
Medium Cod & Chips	£10.95
Large Cod & Chips	£13.95
Plaice Fillet & Chips	£8.95
Haddock & Chips	£12.50
Skate & Chips	£11.50
Extra Large Skate & Chips	£15.95
Rock & Chips	£11.50
Breaded Scampi Served with Chips & Peas or a Salad	£10.95
Calamari Served with Chips & Peas or a Salad	£10.95
Golden Seafood Platter Fried Battered Cod Fillet, Scampi & Calamari Served with Chips & Peas or a Salad	£14.95
Side Salad	£2.95
Peas	£1.80
Mushy Peas	£1.80

Main Courses

Main Courses

Lemon Sole Veronique Rolled Filets Lemon Sole, White Wine Sauce with Grapes, served with Potato Dauphinois and Buttered Vegetables	£17.50
Blackened Skate Wing A Large Wing of Skate, Grilled in Butter with Capers & Black Pepper (with 2 side orders)	£16.95
Sea Bass Fillets with Scallops, Sweet Potato Fondant and Chanterelle Mushrooms with a Cep Sauce	£18.95
Poached Smoked Haddock with Poached Egg on Mashed Potato with a Smoked Haddock Cream Sauce	£13.95
Grilled Fish Plate Salmon, Scallops, Mussels & King Prawns Served with Fondant Potatoes	£19.50
Pan Fried Cod Loin with Beer, Bacon, Cabbage, Baby Onions and Smoked Garlic	£13.95
Spiced Monkfish with Red Lentil Dhal and Charred Cauliflower	£17.95
Butternut Squash and Sage Tortellini with a Ricotta Cheese Sauce	£10.50
Traditional Fish Pie - Cod, Smoked Haddock & Salmon Topped with Cheesy Mash & Served with a Vegetable Medley	£10.95
Char Grilled 10oz Prime Gammon Steak with Free Range Egg, Pineapple, Chips and Peas	£10.50
Seared Tuna Steak in a Seeded Bun with Salad and Chilli Mango Salsa, Chips and Coleslaw	£11.50
Classic American Style Beef Burger with Cheese on a Seeded Bun with Salad, Homemade Coleslaw and Chips	£10.50

Grilled Fish

Grilled Fish Served With A Choice Of 2 Side Orders Whole Sardines	£9.95
Salmon Fillet	£13.75
Whole Sea Bass	£16.95

Prime Steaks & Lobster

Prime Scottish Beef Steaks Served With 2 Side Orders

Add King Prawns in Garlic to your steak for £6	
Sirloin	£18.50
Ribeye Steak	£17.50
Add 3 King Prawns in Garlic	£5.50
Sauces: Pepper or Garlic	£2.00

Fresh Lobsters (Approx 1kilo) Served On A Salad

	Half	Whole
Chilled	£21.95	£40.00
Grilled in Garlic	£22.95	£42.00
Thermidor	£24.95	£46.95

Meals To Share

Meals To Share

Hot Seafood Platter for 2
Served with Chips and Salad, Calamari, Breaded Scampi, Grilled Oysters Kirkpatrick, Thai Fish Cakes, Moules Mariniere, King Prawns in Garlic

£34.95

Chilled Seafood Platter for 2
Served with a Salad, Cockles, Cromer Crab, Six King Prawns, Half Lobster, Oysters, Smoked Salmon

£47.00

Salads & Side Orders

Salads

Prawn	£12.50
Cromer Crab	£12.50
Prawn & Crab Meat	£14.90
Add Avocado	£2.00
Mixed Smoked Fish	£12.95
Fisherman's Wharf Salad	£8.95
Avocado, Rocket, French Beans, Feta Cheese, Pine Nuts & Croutons	
Tuna Salad Niçoise	£11.95
A Salad of Mixed Leaves, French Beans, Cherry Tomatoes, Grilled Tuna and Boiled Egg with a Garlic Dressing	

Side Orders

Chips	£2.50
Mashed Potato	£2.20
Jacket Potato	£2.20
New Potatoes	£2.70
Potato Dauphinois	£3.25
Mushy Peas	£1.80
Peas	£1.80
Mushrooms	£2.70
Onion Rings	£2.50
Baked Beans	£1.80
Mixed Side Salad	£2.95
Vegetable Medley	£3.25
Coleslaw	£2.00
Tomato & Onion Salad	£2.60
Pickled Onion	£0.70
Large Pickled Cucumber	£1.00

Children's Menu

Starters

Soup of the day with roll	£2.60
Prawn Cocktail	£3.60
Breaded Scampi	£3.35
Calamari	£3.50
Garlic Bread	£1.35
Garlic Bread with Cheese	£1.50

Main Courses

Scampi & Chips	£5.65
Fish & Chips (may contain bones)	£4.60
Grilled Salmon & New Potatoes	£5.95
Calamari & chips	£5.65
Prawn Salad	£5.40
Half a Rack of BBQ Ribs & Chips	£6.20
Spaghetti Bolognese	£3.65
Breaded Chicken Strips & Chips	£3.65
Gammon Steak & Pineapple & Chips	£4.95
Burger & Chips	£3.75
Cheese Burger & Chips	£3.95
Sausage & Mash or Chips	£3.95
Jacket Potato & Baked Beans	£3.70

Jacket Potato with Baked Beans & Cheese	£3.95
Jacket Potato & Cheese	£3.70
Add Cheese	£0.40

All main meals come with either peas, mixed vegetables or baked beans. Excluding jacket potatoes and salads

Desserts

Make a Sundae	£3.15
A choice of 2 flavours of Ice Cream, 2 Sauces, Sugar Strands, Marshmallows and Spray Cream	
Rossi's Ice Cream, 2 Scoops, choice of flavours	£2.85
Cornet	£1.50
Lemon Sorbet	£2.85
Strawberry Sundae	£3.15
Rocky Road Sundae	£3.15
Chocolate Brownie with Hot Fudge Sauce and Vanilla Ice Cream	£3.00
Ice Cream Shakes	£3.25

*We can do small portions from the main menu on many items, so please ask.
All our food is prepared in a kitchen where nuts, gluten and other allergens are present.
Our menu descriptions do not include all ingredients - if you have a food allergy please let us know before ordering. Full allergen information is available.*

Desserts

Ice Creams & Sundaes

We use Rossi's Ice Cream & Sorbet in all our desserts

Rossi's Ice-Cream:	£4.25
Vanilla, Chocolate, Strawberry or Lemon Sorbet	
With Sauce	£0.60
With Nuts	£0.60
Southend Honeycomb Ice Cream Sundae	£5.35
Vanilla and Honeycomb Ice Cream with Southend Honeycomb pieces and butterscotch sauce	
Rocky Road Sundae	£5.35
Chocolate and vanilla Ice Cream with brownie pieces and marshmallows, topped with Chocolate sauce	
Very Cherry Nut Sundae	£5.35
Cherry and Vanilla Ice cream with Cherries and topped with cream and nuts	
Mint Choc Oreo Sundae	£5.35
Mint Choc Chip and vanilla Ice cream with Chocolate Sauce and Oreos	
Caramel Latte Sundae	£5.35
Caramel, Coffee Latte and vanilla ice cream with butterscotch sauce, topped with caramel pieces	
Knickerbockerglory	£5.45
Ice Cream Shakes - Various flavours	£2.95

Desserts

Lemon Meringue Cheesecake	£5.25
Peanut Butter Panna Cotta with Peanut Brittle and Caramel Sauce	£5.25
Sticky Toffee Pudding with Toffee Sauce	£4.75
Chocolate Brownie with a Hot fudge Sauce and Vanilla Ice Cream	£4.75
Orange Infused Crème Brulee with candied orange	£4.75

Wine List

Wine by the glass	175ml	250ml	Bottle
WHITE			
1. Sauvignon Blanc	£4.40	£5.80	£15.00
Cape Mountain - South Africa			
Soft and fruity Sauvignon delivering a full flavour.			
2. Verdejo Semidulce	£4.40	£5.80	£15.00
Pampano - Spain			
"Wow" wine from Spain which, although medium dry, is so good that any white wine drinker will love it.			
3. Chardonnay	£4.80	£6.10	£16.00
Aromo - Chile			
Full-flavoured and full bodied with a distinctive weighty style.			
4. Pinot Grigio	£4.95	£6.20	£17.00
Vista Collina - Italy			
Dry, spicy and full of fruit flavour. A superior Pinot from Umbria.			
PINK			
5. Grenache Merlot	£4.50	£5.95	£15.00
Les Vignerons - France			
Very pale dry pink in the Provencale style. Crisp and light.			
6. Pinotage Rosé	£4.80	£6.10	£16.00
Douglas Green - South Africa			
Modern style of pink, with lovely balance between juiciness and freshness			
RED			
7. Merlot Vin de Pays d'Oc	£4.40	£5.80	£15.00
Les Rouquets - France			
Full-flavoured and full bodied with a distinctive weighty style.			

8. Cabernet Sauvignon	£4.80	£6.10	£16.00
Aromo - Chile			
Big and full-on style of Cabernet with clear varietal traits			
SPARKLING		125ml	Bottle
26. Prosecco Extra Dry		£4.75	£24.00
Marsuret - Italy			
Delightful northern Italian sparkler from the local Prosecco variety. A lovely sweetness on the finish adds class.			

White Bottle

9. Verdejo Blanco Bitacora - Spain			£14.95
A beautiful dry, crisp white from the Rueda region of Spain. Far more fruit and complexity than the price suggests.			
10. Sauvignon Blanc Aromo - Chile			£16.95
Drier than a lot of Chilean Sauvignons and possessing a very appealing fruitiness. Very popular and always reliable.			
11. Picpoul de Pinet Domaine Reine Juliette - France			£17.95
Possibly the perfect white wine for drinking with fish, this dry French classic comes from the deep South of France			
12. Muscadet du Grand Poirier - France			£18.00
A welcome return to the Fisherman's Wharf list for this classic wine. This example is bone-dry but full-flavoured.			
13. Petit Chablis Les Temps Perdus - France			£25.00
Half bottle			
The wines from Petit Chablis are so called because the wine producing area is smaller. The wine was made by award winning winemaker Clotilde Davenne from her own vineyard			
14. Sauvignon Blanc Herringbone Hills - New Zealand			£23.50
Malborough Sauvignon at its best positively bursts with flavour. This example has that fantastic typicity but also tantalising restraint			
15. Albariño Viña Cartin - Spain			£24.95
Albariño is the white grape variety local to the Northwest corner of Spain called Rias Baixas. It is a full-bodied, dry wine perfectly suited to drinking with shellfish.			
16. Sancerre Authentique Thomas Labaile - France			£25.80
Stunning grass and gooseberry juicy freshness. More akin to a Malborough Sauvignon than the usual austere Sancerre.			
17. Rully St. Jacques Albert Sounit - France			£37.00
Although the Village may not be as famous as Puligny or Meursault, the wine it produces can still surprise and impress.			
18. Meursault Berard - France			£58.00
A very typical example of the produce of this famous village. Big flavours, subtle texture and epic length.			

Pink Bottle

19. Syrah Rosé Domaine Reine Juliette - France			£18.95
Mid-pink in colour and with an attractive strawberry nose. A dry, classic styled wine from the South of France			
20. Provence Rose Gaillard - France			£21.00
Light in colour, dry and full in flavour. A classic.			

Red Bottle

21. Merlot Aromo - Chile			£17.75
Dry with herbaceous characteristics and a full body.			
22. Shiraz Murphy's - Australia			£17.95
Almost unbelievably smooth and drinkable spicy red. An absolute gem			
23. Rioja Cosecha Ruiz de Viñaspre - Spain			£17.95
A touch of oak ageing lifts the fruit beautifully			
24. Fleurie Collin Bourisset - France			£25.00
Half Bottle			
Crisp and fresh tasting as good Fleurie should be. Really top quality.			
25. Barolo Tre Ciabot Cascina Ballarin - Italy			£53.00
Monster red from Piedmonte region of Northern Italy. The ingredients; weight, alcohol, fruit, acidity and tannins on a large scale but balance is fantastic. For the aficionado			

Sparkling Bottle

26. Prosecco Extra Dry Marsuret - Italy			£24.00
Delightful northern Italian sparkler from the local Prosecco variety. A lovely sweetness on the finish adds class.			
27. Champagne Helene Choiseul			£32.95
Craft produced Champagne representing great value - we cant believe how good it is. Dry and zingy.			
28. Champagne Paul Clouet Grand Cru			£28.50
Half Bottle			
Produced solely from Grand Cru Vineyards and in relatively small quantities, this beautifully presented Champagne is rich and full-flavoured with great length and style. The fizz is exceptionally gentle but			

long-lasting. Recommended.

29. Champagne Moët and Chandon Brut Imperial	£47.50
Famous wine from the biggest Champagne producer. Known and drunk everywhere.	
30. Champagne Bonnaire Brut Variance	£48.50
Luxury Cuvée where the wine has had a time maturing in oak casks. Soft, buttery and delicious.	

Red Sparkling Bottle

31. Bollicini Rosso Cantina Puianello - Italy	£16.30
Sweet, full-bodied and lower in alcohol at 5.5%, this is like an alcoholic fruit juice	

Pink Sparkling Bottle

32. Nua Rosé - Italy	£19.95
Well presented bottle and a beautiful, dry pink sparkler inside.	
33. Champagne Paul Clouet Rosé	£39.50
This pink Champagne has a beautiful onion skin colour and lovely dry attack on the palate. Finishes long and clean.	
34. Champagne Bonnaire Rosé	£48.00
Fairly dark in colour and possessing a wonderfully full body. Bonnaire's pink is more than a match for the "big name brands"	

Port

35. Ruby Quevedo	£3.50
Full bodied and with a rare balance of fruit and acidity	
36. White Quevedo	£3.50
A delicious alternative aperitif being sweet and complex. Great over ice.	
37. Rosé Quevedo	£3.95
Stunning example of this new breed of modern pink Ports. Sweet and full but also fresh and summery. Delicious.	

Sanchez Romate Sherry

	ml	%ABV	Price
A superb and exciting range from the oldest Bodega in Jerez de la Frontera. All served cold.			
Fino 'Marismeno'	50	16	£2.80
Very dry and light in body, this is a delightful aperitif.			
Amontillado 'NPU'	50	18	£2.80
Being a true Amontillado, this is bone dry but slightly fuller than the Fino. Average 15 years old.			
Cream 'Iberia'	50	18	£2.80
Sweet and luscious but never, ever cloying. Wonderful.			
Oloroso 'Don José'	50	18	£2.80
Utterly delicious dry, nutty, quite dark Sherry. Average 30 years old. Bargain!			

Bar Tariff

	ml	%ABV	Price
DRAUGHT BEER			
Visor - Belgian brewed Pilsner	pint	5	£4.40
	1/2 pint	5	£2.50
BOTTLED LAGER			
Corona	330	4.6	£3.50
Budweiser	330	5	£3.50
Peroni	330	5.2	£3.50
Holsten Pils Alcohol Free	330	0	£2.95
BOTTLED BEER			
Old Speckled Hen	500	5.2	£3.90
Guinness Draughtflow can	440	4	£3.00
Florefe Double – dark "double" ale	330	6.3	£5.50
FRUIT BEERS & CIDER			
Magners Cider - Apple	568	4.5	£4.00
Magners Cider - Pear	568	4.5	£4.00
Magners Cider - Berry	568	4.5	£4.00
Ducassis – rich blackcurrant beer	250	3.0	£4.50
Kriek Lefebvre – cherry ale	330	3.5	£5.50
SPIRITS & LIQUEURS			

Spirits	25		£2.60
Liqueurs & Speciality Spirits	25		£2.80
Bourbons & Special Whiskeys	25	40	£2.80
Bombay Sapphire Gin	25	40	£2.60
Thunder Toffee Vodka	25	29.9	£2.60
Vermouths	50	15	£2.60
Aperitifs – Campari & Pimms	50		£2.60
Mixers	140		£1.25
Mixer Bottle	200		£1.75
BRANDY			
Courvoisier	25	40	£3.00
Remy Martin VSOP	25	40	£3.40
Remy XO	25	40	£6.95
COCKTAILS			
Piña Colada			£7.00
Malibu, white rum, pineapple juice, milk			
Tequila Sunrise			£6.50
Tequila, orange Juice, pineapple juice and grenadine			
Blue Lagoon			£7.00
Blue Curaçao, vodka, lemonade			
Woo Woo			£7.25
Peach schnapps, vodka, cranberry juice			
PIMMS & SANGRIA			
Pimms and lemonade	£3.95	£6.95	£12.95
Red Sangria		£8.00	£14.50
White Sangria		£8.00	£14.50
PROSECCO COCKTAILS			
Bellini			£5.50
Prosecco and Peach Juice			
Kir Royale			£6.50
Prosecco & Creme Cassis			
Mimosa			£5.50
Prosecco and Orange Juice			