



Summer Nights by the Sea - Fruits de Mer Menu

Friday, 10th July 2026 6pm onwards. 3 courses (£79.95 per person)

To start

Osborne's Leigh-on-sea Cockles, Renown cockle stout vinegar
Sourdough cobb, Seaweed butter

Plateaux de Fruits de Mer

Dressed Native Lobster
Maldon rock oysters
Dressed Cromer crab
King prawn crevettes
Shell-on prawns
Langoustines

Served with

Shallot vinegar, Mary Amelia mayonnaise, Tabasco
House Fries, seaweed salt

To Finish

Baked cheesecake with a lotus biscoff crumb

To book, please call 01702 477233. Reservations only, deposit required.