



Mothering Sunday Menu

27th March 2022

Aperitifs: Prosecco £6, Kir Reale £7, Mimosa £4, Bellini £6.50, Champagne Brut Baron De Marck £9.75,
Gin Martini £7, Aperol Spritz £6.50, Negroni £7, Bloody Mary £6, Harvey's Bristol Cream £3.10

Appetisers: Marinated olives £3, Salted fried broad beans £3, Pork scratchings & apple sauce £2.50

ask to see our full Wine List, Gin & Cocktail Menus

Starters

Cream of leek & potato soup £5.50
wholemeal croutons

Chicken satay skewer £7.50
sesame dressed peanut, cucumber & beansprout salad

Norfolk Crab & spring onion risotto £8.50

Tempura Gressingham duck fritters £8.50
ginger & garlic sauce, pak choi

Whipped Somerset Brie crostini £7
sundried tomato & hazelnut salad

Sides: Cauliflower cheese £6 Chef's Mushroom, Peppercorn, Béarnaise or Stilton sauce £2

Mains

Roast sirloin of Suffolk beef (served pink) & horseradish £20

or Roast rump of Norfolk lamb & mint sauce £20
served with Yorkshire pudding, beef dripping roast potatoes, tenderstem broccoli,
confit shallot, honey glazed parsnips, spiced carrot & swede mash, gravy

Chelsea nut roast & mushroom sauce £16
Yorkshire pudding, roast potatoes, tenderstem broccoli, honey glazed parsnips,
spiced carrot & swede mash, vegetable gravy

Lemon & herb crusted salmon fillet £17
dauphinoise potatoes, sugar snap peas, roast cherry tomatoes, tenderstem broccoli

Tempura battered Felixstowe skate wing £18
minted peas, triple cooked chips & tartare sauce

Asparagus & Gruyère Feuilletés £17
new potatoes, balsamic reduction & house salad

Chargrilled 28 day dry aged Suffolk sirloin steak £26
triple cooked chips, roast tomato, field mushroom, tenderstem broccoli

Please tell us if you have any allergies or dietary requirements, so that we can provide correct information.



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Desserts

Spiced plum crumble £6.50
fresh custard

Baileys cheesecake £7.50
salted caramel sauce

Chocolate & sour cherry brûlée £6.50
vanilla shortbread

Banana fritters £7.50
toffee sauce & vanilla ice cream

Pineapple sorbet £5
doused with Malibu

Mövenpick ice creams & sorbets £2.50 per scoop
please ask your server for current flavours

To Finish

Digestifs: Espresso Martini £9.50 25ml - Grand Marnier £3.90, Pernod £3.10, Disaronno £3.10, Archers £3.10
50ml - Baileys Irish Cream £3.20, Tio Pepe Fino £2.80, 10 year old Tawny Port £4.50, Green Chartreuse £4.50

Liqueur coffees: Tia Maria, Cointreau, Baileys, brandy, whisky etc £5.50

we have a large range of brandies, spirits & liqueurs

Children's Meals

Leek & potato soup £2.75

Tempura duck fritter £5

Roast sirloin of beef £10

Roast rump of lamb £10

Chicken goujons, chips & peas £6.25

Battered hake, chips & peas £7.95

Cauliflower cheese £6

Chocolate brownie sundae £4.50

Plum crumble & custard £3.50

**Banana fritter, toffee sauce
& vanilla ice cream** £4.50

*Payment is by credit, debit or silver gift card please. Our promotional gold cards are not valid today.
A discretionary 10% service charge will be applied to your bill. All gratuities you kindly leave are shared
by our staff, both service & kitchen.*



a group of individual venues in Felixstowe

The Alex
Café Bar & Brasserie
Seafront, IP11 2AF

Café Bencotto
Pizza, Pasta, Mediterranean
Town Centre, IP11 7AB

View Point Cafe
Fish and Ships
Landguard Peninsula, IP11 3TW