



The Third Crossing
OULTON BROAD

*Starters,
Main courses
&
Desserts*

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*The Third Crossing Restaurant and Bar
School Road, Haven Marina, Oulton Broad, Lowestoft, Suffolk NR33 9NB*

Tel: 01502 583596

www.thethirdcrossing.co.uk

Starters

Chicken liver pâté with a balsamic glaze, Suffolk chutney and ciabatta toasts	£5.95
Pan fried honey glazed goats cheese with a roasted beetroot salad (V)	£6.75
Sautéed chicken livers, roasted beets and bacon salad with a sherry and thyme dressing	£7.25
Pan fried crevettes with harissa mayonnaise and salad	£7.75
Lobster and prawn croquettes with garlic and paprika cream	£7.95
Crispy Asian style strips of beef served with shredded vegetables and peking pancakes	£7.95
Fish bouillabaisse - A selection of mixed fish and shellfish in a tomato based "soup"	£8.25
Pan seared scallops with black pudding and apple salad	£8.95
Lobster and prawn cocktail with salad and buttered brown bread	£12.25

Seafood – Fish & Shellfish

Spanish style king prawns with a tomato, chorizo, spinach and saffron sauce served with steamed rice	£15.95
Pan roasted loin of cod with chefs potato dish of the day, seasonal vegetables and prawn buerre blanc	£15.95
Grilled Lowestoft smoked haddock fillet with bubble and squeak potato cake, seasonal vegetables and green peppercorn cream	£15.95
Grilled pa vé of Scottish salmon with a shellfish bisque, seasonal vegetables and chefs potato dish of the day	£16.00
Pan fried parsley and lemon crusted fillet of sea bass with a seafood risotto, garlic and paprika cream	£17.50
Mixed fish and shellfish platter - A dish of pan roasted cod loin, grilled sea bass and oven baked salmon fillet, with a shellfish fricassée served with salad and new potatoes	£26.95 or with ½ lobster £38.95

Lobsters

Plain	½ £15.50	whole £29.95
Garlic butter	½ £16.00	whole £31.00
Moroccan spiced	½ £16.50	whole £31.50
Thermidor	½ £16.50	whole £31.50

All served with new potatoes and salad

Vegetarian Mains

Wild mushroom, creamy blue cheese and chestnut gnocchi with seasonal vegetables	£12.50
Herb crusted baked goats cheese with a bubble and squeak potato cake, house salad and a sherry and thyme dressing	£12.50

Third Crossing Steaks

Pan fried ribeye steak served with creamy mash potato, seasonal vegetables and a wild mushroom & garlic sauce	£21.50
Chargrilled aged sirloin steak with a mini steak & ale pie, champ mash and a caramelised onion gravy	£23.50
Chargrilled fillet steak served with chefs potato dish of the day, chicken liver and mushroom open tartlet and finished with a port reduction	£24.50

Steaks – Chargrilled

"Third Crossing Surf & Turf" Fillet steak topped with either;	
½ lobster	£35.00
Crevettes (5)	£28.00
Tiger prawns (6)	£26.50
Rump Steak 10oz The leanest cut with big flavour, ideally cooked medium to rare to be at its best	£17.50
Ribeye Steak 10oz Delicate marbling, best cooked fierce and quick in order to give a juicy steak	£20.00
Sirloin Steak 10oz This steak's subtle flavour earns its deserved reputation	£20.00
Fillet Steak 8oz Luxurious cut of superb beef	£22.00

*All steaks are served with slow roasted
tomatoes, flat mushroom, hand cut chips
and crispy onion rings*

Extras

Steak sauces – Peppercorn, béarnaise or wild mushroom & garlic all priced at	£2.00
Seasonal vegetables	£2.50

Desserts

Baileys and dark chocolate torte with peppermint anglaise	£5.50
Spiced apple and blackberry oat crumble with fresh custard	£5.50
Sticky toffee pudding with toffee sauce and vanilla ice cream	£5.50
Vanilla crème brûlée with white chocolate and raspberry biscotti	£5.50
Classic Eton mess - crushed Italian meringue with mixed berries and Chantilly cream	£5.50
Clementine cheesecake with satsuma sorbet	£5.50
Selection of fine cheese with grapes, Suffolk chutney and water biscuits	£6.50

*Please see our specials board for
our ever changing selection
of seasonal chefs specials*

*Should you have an alternative
preference we will do our utmost
to accommodate your request*