



The Third Crossing
OULTON BROAD

EVENING MENU

Haven Marina, School Road, Oulton Broad, Lowestoft, Suffolk NR33 9NB
Tel: **01502 583596** www.thethirdcrossing.co.uk

To Start

Rosemary & garlic focaccia with
balsamic & olive oil **£2.95**

Mixed marinated olives **£2.95**

Starters

Pâté with chutney and
melba toast **£5.95**

Brie and spring onion tart served
with balsamic glaze (v) **£5.95**

Mushroom arriabata (spicy
garlic, tomato & chilli) served
with crusty ciabatta (v) **£6.95**

Asian-style stir-fried beef
and vegetables served with
Peking pancakes **£6.95**

Smoked haddock and leek chowder
with crusty ciabatta bread **£7.95**

Classic prawn cocktail with
Marie Rose sauce and buttered
brown bread **£6.95**

Pan-fried calamari and king
prawns with garlic butter and
chopped chorizo served with
sliced ciabatta **£7.95**

Pan-seared scallops with
chorizo, cauliflower purée and
pancetta crumb **£9.95**

From the Sea

Grilled fillet of Lowestoft smoked haddock served
with wholegrain mustard sauce, lyonnaise
potatoes and seasonal vegetables **£15.50**

Pan-fried seabass with lime butter, new
potatoes and fine green beans **£15.50**

Oven baked cod served with white wine,
prawn & mussel broth **£15.95**

Cajun salmon served with Asian-style stir-
fried vegetables and noodles **£15.95**

Seafood platter – A dish of pan roasted cod fillet, pan-
fried sea bass, oven baked salmon fillet and a shellfish
fricassee with new potatoes and salad **£29.95**

Add ½ lobster for an extra **£13.95**

Lobster

	Half	Whole
Plain	£17.50	£32.50
Garlic	£18.50	£33.50
Thermidor	£19.00	£34.50

Served with new potatoes or French fries & salad

Steaks from the Chargrill

8oz Rump **£16.95**

8oz Ribeye **£19.50**

8oz Sirloin **£19.50**

8oz Fillet **£22.50**

Surf & Turf add 6 garlic king prawns **£4.50** or ½ garlic lobster **£13.95**

All of the above are chargrilled and served with chunky chips, mushroom, grilled tomatoes and salad garnish

Monster steak burger two 6oz steak burgers, cheddar cheese, chargrilled
bacon and gherkins with fries, coleslaw and burger relish **£13.95**

Chefs Ribeye Steak with a woodland mushroom and garlic sauce,
champ mashed potatoes and seasonal vegetables **£20.95**

Vegetarian Dishes

Green Thai vegetable curry with steamed rice,
mango chutney and poppadom (v) **£10.95**

Leek, spinach and potato bake topped with cheese and
chives, served with seasonal vegetables (v) **£10.95**

Ratatouille tagliatelle served with garlic bread (v) **£10.95**

Extras

French fries, chunky chips, sweet potato chips, garlic ciabatta, panache of vegetables,
dressed salad, spicy stir fried vegetables, beer battered onion rings **£2.50** each

Sauces: peppercorn, garlic butter, béarnaise, blue cheese or garlic & mushroom **£2.00** each

Desserts £5.50

Chocolate brownie with vanilla
ice cream and chocolate sauce

Wild berry Eton mess

Cheesecake with refreshing
sorbet *(please ask for details)*

Crumble of the Day with custard
(please ask for details)

Sticky toffee pudding with
vanilla ice cream

Cheese Board £7.95

Selection of fine cheeses with biscuits, celery and chutney

Liqueur Coffees £5.95

Irish – Jameson Whiskey Italiano – Amaretto Calypso – Tia Maria Jamaican – Rum
Café Royale – Brandy Russian – Vodka Sultan Special – Baileys Gaelic – Scotch Whisky

If you have any food allergy or intolerance please inform a member of staff before ordering

Why not join us for lunch?

*...Any main dish £8.95 or 2 for £16**

**not to be used in conjunction with any other offer*

or Sunday Lunch – 12.00-3.00pm

*A choice of two local roast meats served with the traditional
trimmings and a panache of fresh seasonal vegetables*

*£9.95 or 2 for £18**

**not to be used in conjunction with any other offer*

Wine List

White Wine

- | | 125ml | 175ml | 250ml | bottle |
|---|--------------|--------------|--------------|---------------|
| 1. Saddle Creek Semillon, Chardonnay, Australia | £3.40 | £4.20 | £6.20 | £16.50 |
| <i>A delicate blend of herbs and exotic tropical fruit characters with subtle oak complexity</i> | | | | |
| 2. Tierra Antica, Sauvignon Blanc, Chile | £3.40 | £4.20 | £6.20 | £16.50 |
| <i>Intense, mouth watering citrus aromas with slight mineral hints and elegant fruit character on the palate</i> | | | | |
| 3. Kreuznacher Kronenberg, Riesling Kabinett Nahe, Germany | £3.40 | £4.20 | £6.20 | £16.50 |
| <i>Fruity, fresh and elegant with a bouquet reminiscent of summer flowers</i> | | | | |
| 4. Novita Pinot Grigio, Umbria, Italy | £3.40 | £4.20 | £6.20 | £16.50 |
| <i>Fresh with tropical fruit and flinty tones, well structured with a lingering finish</i> | | | | |
| 5. Rioja Blanco 'Rivallana' Ondarre, Spain | | | | £17.00 |
| <i>Very fruity, delicious, light and fresh, well balanced wine with hints of ripe fruit and flowers on the nose</i> | | | | |
| 6. Hazy View Chenin Blanc, South Africa | | | | £18.50 |
| <i>Fresh and aromatic with forthcoming peach flavours, finishing on a long, fruity note</i> | | | | |
| 7. Chablis Lucien, Burgundy, France | | | | £30.00 |
| <i>Crisp and fresh with citrus and flinty notes through to a dry finish.</i> | | | | |
| 8. Sancerre Domaine Gerard Millet, Loire Valley, France | | | | £30.00 |
| <i>Vibrant notes of grapefruit and lemon with good weight and a clean, crisp finish</i> | | | | |

Rosé Wine

- | | | | | |
|---|--------------|--------------|--------------|---------------|
| 17. Broken Shackle, Classic Rosé, Australia | £3.40 | £4.20 | £6.20 | £16.50 |
| <i>Lively on the palate showing sweet red berry fruits, nicely balanced by fresh acidity</i> | | | | |
| 18. Novita Pinot Grigio Blush, Umbria, Italy | £3.40 | £4.20 | £6.20 | £16.50 |
| <i>Pretty pink colour, fruity, medium styled and very drinkable</i> | | | | |
| 19. Château de l'Aumerade Rosé, Provence, France | | | | £27.50 |
| <i>Fresh nose of citrus aromas such as oranges and grapefruit complemented by a full, spicy and fleshy palate</i> | | | | |

Fortified Wine

- | | 50ml | bottle |
|--|--------------|---------------|
| Barros Late Bottled, Vintage Port 2006 | £4.00 | £27.00 |
| <i>Deeply coloured with aromas reminiscent of ripe berry fruit and mulberry. Full bodied</i> | | |

Red Wine

- | | 125ml | 175ml | 250ml | bottle |
|---|--------------|--------------|--------------|---------------|
| 9. Saddle Creek Shiraz, Cabernet, Australia | £3.40 | £4.20 | £6.20 | £16.50 |
| <i>Peppery, plum and violet characters with subtle oak. A flavoursome wine that is soft and smooth</i> | | | | |
| 10. Tierra Antica Merlot, Chile | £3.40 | £4.20 | £6.20 | £16.50 |
| <i>Intense fruit aromas; cherry and blackberry with subtle, spicy bay leaf character and soft, sweet tannins</i> | | | | |
| 11. Dona Paula Malbec, Mendoza Argentina | | | | £21.50 |
| <i>Spicy and rich with fresh red and black fruit flavours and aromas</i> | | | | |
| 12. Rioja Quasar Crianza, Spain | | | | £22.50 |
| <i>Spicy fruit aromas with notes of vanilla from oak ageing. Savoury on the palate with hints of roast beef complemented by ripe fruit flavours</i> | | | | |
| 13. Carmen Cabernet, Sauvignon Reserva, Chile | | | | £22.50 |
| <i>Lush on the nose with blackcurrants, pencil lead, cherries and a soft hint of cedar. Vibrant with fine tannins and a silky texture on the palate</i> | | | | |
| 14. Les Grands Serres Lirac, Domaine de Cigalounes, Rhône Valley, France | | | | £27.50 |
| <i>Attractive deep red; aromatic and smooth with notes of fruit and spice. Very like Châteauneuf du Pape; soft and full with an extremely silky textured finish</i> | | | | |
| 15. Saint Clair Marlborough, Pinot Noir, New Zealand | | | | £32.00 |
| <i>A luscious, medium bodied wine with a round, soft, full palate, supple tannins and lingering finish</i> | | | | |

Sparkling Wine & Champagne

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|---|--|--|--|-----------------------|
| 20. Prosecco Colli Trevigiani Frizzante, Sacchetto, Italy | | | | ¼ bottle £6.90 |
| <i>Fresh and well structured, semi sparkling wine with hints of ripe fruit and golden delicious apples</i> | | | | |
| 21. Prosecco Gocce Di Favola DOC, Veneto, Italy NV | | | | £23.00 |
| <i>Fresh, fragrant and fruity prosecco of pear and apple-like fruit</i> | | | | |
| 22. Carpené Malvolti Prosecco, Rosé Brut, Italy | | | | £24.00 |
| <i>Perfumed floral bouquet with elegant, yet intense notes of wild berries and morello cherries</i> | | | | |
| 23. Moutard Grande Cuvée Champagne | | | | £42.00 |
| <i>Fine, rich, developed nose with fragrances of butter, almond and brioche</i> | | | | |
| 24. Moutard Prestige Rosé Champagne | | | | £45.00 |
| <i>Delicate salmon pink colour with floral aromas and flavours of fresh red fruit such as wild strawberry and raspberry</i> | | | | |
| 25. Laurent Perrier Brut Champagne | | | | £60.00 |
| <i>Delicate and complex nose, full flavour with plenty of fruit in the mouth with a good balance and long length</i> | | | | |
| 26. Laurent Perrier Cuvée Rosé Champagne | | | | £69.00 |
| <i>Tones of brioche and honey combined with almond and apricot with a vibrant purity of fruit and a touch of minerality</i> | | | | |