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The Third Crossing  
OULTON BROAD

# EVENING MENU

Haven Marina, School Road, Oulton Broad, Lowestoft, Suffolk NR33 9NB  
Tel: **01502 583596** [www.thethirdcrossing.co.uk](http://www.thethirdcrossing.co.uk)

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## To Start

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

Mixed marinated olives **£2.95**

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## Starters

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

Asian-style beef pancakes with  
an oriental style dip **£6.95**

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

Goats cheese and red onion  
tart served with balsamic  
glaze (v) **£5.95**

Smoked haddock and leek chowder  
with crusty ciabatta bread **£6.95**

Woodland mushrooms bound  
in a creamy blue cheese and  
spinach sauce served on  
toasted brioche (v) **£6.95**

Classic prawn cocktail with  
marie rose sauce and buttered  
brown bread **£6.95**

Pan-seared scallops with  
black pudding rings and  
apple purée **£9.95**

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## From the Sea

Cod mornay on a bed of lyonnaise potatoes  
served with fine beans **£14.95**

Oven baked Scottish salmon fillet with a lemon & dill  
sauce, new potatoes and seasonal vegetables **£15.95**

Grilled fillet of Lowestoft smoked haddock  
served with creamed leek and pancetta,  
and chive crushed potatoes **£15.50**

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**

Pan fried seabass on a bed of Asian style stir  
fried vegetables and noodles **£15.50**

Add ½ lobster for an extra **£13.95**

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## Lobster

	Half	Whole
Plain	<b>£17.50</b>	<b>£32.50</b>
Garlic	<b>£18.50</b>	<b>£33.50</b>
Thermidor	<b>£19.00</b>	<b>£34.50</b>

Served with new potatoes or French fries & salad

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## 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**

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## Vegetarian Dishes

Green Thai vegetable curry with saffron 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**

Gnocchi in a mushroom, spinach and blue cheese sauce  
served with a dressed salad (v) **£10.95**

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## 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

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## 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

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## Cheese Board £7.95

Selection of fine cheeses with biscuits, celery and chutney

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## 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

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*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 £8.25 or 2 for £15\**

*\*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 £17\**

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

# Wine List

## White Wine

- |   | 125ml | 175ml | 250ml | bottle |
|---|-------|-------|-------|--------|
| <b>1. Saddle Creek Semillon, Chardonnay, Australia</b>  | £3.20 | £4.20 | £6.20 | £16.50 |
| <i>A delicate blend of herbs and exotic tropical fruit characters with subtle oak complexity</i>                    |       |       |       |        |
| <b>2. Tierra Antica, Sauvignon Blanc, Chile</b>   | £3.20 | £4.20 | £6.20 | £16.50 |
| <i>Intense, mouth watering citrus aromas with slight mineral hints and elegant fruit character on the palate</i>    |       |       |       |        |
| <b>3. Kreuznacher Kronenberg, Riesling Kabinett Nahe, Germany</b>   | £3.20 | £4.20 | £6.20 | £16.50 |
| <i>Fruity, fresh and elegant with a bouquet reminiscent of summer flowers</i>                                       |       |       |       |        |
| <b>4. Novita Pinot Grigio, Umbria, Italy</b>  | £3.20 | £4.20 | £6.20 | £16.50 |
| <i>Fresh with tropical fruit and flinty tones, well structured with a lingering finish</i>                          |       |       |       |        |
| <b>5. Rioja Blanco 'Rivallana' Ondarre, Spain</b>   |       |       |       | £16.50 |
| <i>Very fruity, delicious, light and fresh, well balanced wine with hints of ripe fruit and flowers on the nose</i> |       |       |       |        |
| <b>6. Hazy View Chenin Blanc, South Africa</b>  |       |       |       | £18.00 |
| <i>Fresh and aromatic with forthcoming peach flavours, finishing on a long, fruity note</i>                         |       |       |       |        |
| <b>7. Chablis Lucien, Burgundy, France</b>  |       |       |       | £30.00 |
| <i>Crisp and fresh with citrus and flinty notes through to a dry finish.</i>  |       |       |       |        |
| <b>8. Sancerre Domaine Gerard Millet, Loire Valley, France</b>  |       |       |       | £30.00 |
| <i>Vibrant notes of grapefruit and lemon with good weight and a clean, crisp finish</i>                             |       |       |       |        |

## Rosé Wine

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|---|-------|-------|-------|--------|
| <b>17. Broken Shackle, Classic Rosé, Australia</b>  | £3.20 | £4.20 | £6.20 | £16.50 |
| <i>Lively on the palate showing sweet red berry fruits, nicely balanced by fresh acidity</i>                      |       |       |       |        |
| <b>18. Novita Pinot Grigio Blush, Umbria, Italy</b>   | £3.20 | £4.20 | £6.20 | £16.50 |
| <i>Pretty pink colour, fruity, medium styled and very drinkable</i>   |       |       |       |        |
| <b>19. Château de l'Aumerade Rosé, Provence, France</b>   |       |       |       | £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 |
|--|-------|--------|
| <b>Barros Late Bottled, Vintage Port 2006</b>  | £3.90 | £27.00 |
| <i>Deeply coloured with aromas reminiscent of ripe berry fruit and mulberry. Full bodied</i> |       |        |

## Red Wine

- |   | 125ml | 175ml | 250ml | bottle |
|---|-------|-------|-------|--------|
| <b>9. Saddle Creek Shiraz, Cabernet, Australia</b>  | £3.20 | £4.20 | £6.20 | £16.50 |
| <i>Peppery, plum and violet characters with subtle oak. A flavoursome wine that is soft and smooth</i>  |       |       |       |        |
| <b>10. Tierra Antica Merlot, Chile</b>  | £3.20 | £4.20 | £6.20 | £16.50 |
| <i>Intense fruit aromas; cherry and blackberry with subtle, spicy bay leaf character and soft, sweet tannins</i>  |       |       |       |        |
| <b>11. Dona Paula Malbec, Mendoza Argentina</b>   |       |       |       | £21.00 |
| <i>Spicy and rich with fresh red and black fruit flavours and aromas</i>  |       |       |       |        |
| <b>12. Rioja Quasar Crianza, Spain</b>  |       |       |       | £22.00 |
| <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>                 |       |       |       |        |
| <b>13. Carmen Cabernet, Sauvignon Reserva, Chile</b>  |       |       |       | £22.00 |
| <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>             |       |       |       |        |
| <b>14. Les Grands Serres Lirac, Domaine de Cigalounes, Rhône Valley, France</b>   |       |       |       | £27.00 |
| <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> |       |       |       |        |
| <b>15. Saint Clair Marlborough, Pinot Noir, New Zealand</b>   |       |       |       | £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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|---|--|--|--|----------------|
| <b>20. Prosecco Colli Trevigiani Frizzante, Sacchetto, Italy</b>  |  |  |  | ¼ bottle £6.70 |
| <i>Fresh and well structured, semi sparkling wine with hints of ripe fruit and golden delicious apples</i>                  |  |  |  |                |
| <b>21. Prosecco Gocce Di Favola DOC, Veneto, Italy NV</b>   |  |  |  | £22.00         |
| <i>Fresh, fragrant and fruity prosecco of pear and apple-like fruit</i>   |  |  |  |                |
| <b>22. Carpené Malvolti Prosecco, Rosé Brut, Italy</b>  |  |  |  | £23.00         |
| <i>Perfumed floral bouquet with elegant, yet intense notes of wild berries and morello cherries</i>                         |  |  |  |                |
| <b>23. Moutard Grande Cuvée Champagne</b>   |  |  |  | £42.00         |
| <i>Fine, rich, developed nose with fragrances of butter, almond and brioche</i>   |  |  |  |                |
| <b>24. Moutard Prestige Rosé Champagne</b>  |  |  |  | £45.00         |
| <i>Delicate salmon pink colour with floral aromas and flavours of fresh red fruit such as wild strawberry and raspberry</i> |  |  |  |                |
| <b>25. Laurent Perrier Brut Champagne</b>   |  |  |  | £60.00         |
| <i>Delicate and complex nose, full flavour with plenty of fruit in the mouth with a good balance and long length</i>        |  |  |  |                |
| <b>26. Laurent Perrier Cuvée Rosé Champagne</b>   |  |  |  | £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> |  |  |  |                |