



THE SEAHORSE

M E N U

Aperol Spritz 11.5

Sarti Spritz 11

Bolney Sussex Brut 10 (125ml)

N I B B L E S

1 Maldon rock oyster 4
shallot vinaigrette (gif)

3 Maldon rock oysters 11
shallot vinaigrette (gif)

6 Maldon rock oysters 20
shallot vinaigrette (gif)

Marinated olives 4
(pb)

Focaccia 4
herb dip (v)

Smoked almonds 5
(pb)

S T A R T E R S

Herb butterbean fritters 8
harissa, sweet pepper sauce,
lime, coconut yoghurt (pb, gif)

Grilled tiger prawns 11
garlic butter,
toasted sourdough

Brown crab rarebit 9.5
pickled garden
vegetables

Homemade country pâté 9
stoned fruit chutney,
charred foccacia

Cauliflower katsu 8
sesame & sake
vegetable salad (pb, gif)

Seared scallops 13.5
dill & prawn sauce (gif)

Crispy squid 10
garlic aioli, salt & vinegar (gif)

Ox cheek nuggets 8.5
horseradish hollandaise,
soused shallot

M A I N S

Rump of lamb 21
braised breast, heritage squash,
lamb jus (gif)

Roasted hake 19.5
potato purée, ox tail & wild
mushroom stew (gif)

Battered haddock 17.5
hand cut chips, mushy peas,
house tartare (gif)

Beetroot tart tatin 14.5
whipped herb feta, shallot
and walnuts (pb)

Roasted pumpkin 15.5
kale & crispy chickpea
salad, pickled chilli,
fig dressing (pb, gif)

Roast chicken breast 19.5
spicy chicken sausage, seaweed
hash brown
roast chicken jus (gif)

Fillet of sea trout 24.5
crab croquette, confit
fennel & shallot, tomato
sauce, shellfish oil

**30 day dry-aged Angus
sirloin steak 29.5**
chips, watercress,
horseradish béarnaise (gif)

S I D E S

**Seaweed hash
browns 4.5**
vegan mayo (pb, gif)

Chunky chips 4.5
(pb, gif)

House salad 4.5
balsamic & oil
(pb, gif)

Pomme purée 4.5
(gif)

Roast hispi cabbage 4.5
miso butter,
crispy onions (pb, gif)

D E S S E R T S

Crème caramel 7.5
baked Braeburn apple (gif)

Custard and nutmeg tart 8
boozy raisins (pb)

Dark chocolate torte 8
salted caramel, malted crumb

Stem ginger & date pudding 7
miso toffee sauce, ice cream

Key for Symbols: Vegetarian - v Plant Based - pb Gluten Ingredient Free - gif

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to the team. Please ask your server to remove this if you would rather it were not added. Due to shared fryers being use in our kitchen some fried items may contain gluten, dairy, crustaceans or fish. Please speak to a member of our team if you have an allergy.