



THE SEAHORSE

M E N U

Aperol Spritz 11.5

Bloody Mary 11

Bolney Sussex Brut 10 (125ml)

M A L D O N R O C K O Y S T E R S

shallot vinaigrette (gif)
each 4 | 3 for 11 | 6 for 20



N I B B L E S & S T A R T E R S

Marinated olives 4
(pb)

Focaccia 4
herb dip (v)

Smoked almonds 5
(pb)

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

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

Ox Cheek Nuggets 8.5
horseradish hollandaise,
soused shallot

Homemade Country Pâté 9
stoned fruit chutney, charred focaccia

Seared scallops 13.5
dill & prawn sauce (gif)

R O A S T S

All roasts are served with:
Homemade Yorkshire pudding, beef dripping roasted potatoes (plant-based option available),
celeriac puree, maple & fennel roasted carrot, seasonal greens, swede mash & gravy.

Slow Roasted Rolled Lamb Shoulder 21
seared for a crispy coating

Dry Aged Rump of Beef 21.5
served pink

Roasted Wild Mushroom Pudding 17
(pb, without a yorkie)

Pork Shoulder & Crackling 19
baked apple sauce

Trio of Roasts 28
beef rump, chicken breast & pork shoulder

Half Herb Roasted Chicken 19.5
cranberry sauce

M A I N S

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

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

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

S I D E S

Cauliflower cheese 6 (v) | Sage & onion stuffing 5 (v) | Pigs in blankets 7 | Seasonal vegetables 5 | Chunky chips 4.5 (pb, gif)

D E S S E R T S

Crème caramel 7.5
baked Braeburn apple (gif)

Custard & nutmeg tart 8
boozy raisins (pb)

Dark chocolate torte 8
salted caramel, malted crumb

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

K I D S

Fish & chips 7.5
(gif)

Roast chicken & Yorkie 10
veg, roast potatoes & gravy

Roast beef & Yorkie 12.5
veg, roast potatoes & gravy

Tomato Pasta 7.5
cheese (v)

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.