

# S E A C O N T A I N E R S

<b>For The Table</b>	<b>Marinated Olives</b> , kalamata, nocellara olives	4
	<b>Baked Bread</b> , thyme, onion, olive oil, butter	5
	<b>Padrón Peppers</b> , smoked salt, lime	7
	<b>Haggis Croquettes</b> , honey mustard dressing	11
	<b>Hummus</b> , lemon, paprika, olive crumb, baby veg	8
	<b>British Cured Meat</b> , piccalilli, pickles	12
	<b>Crab on Sourdough</b> , avocado, jalapeño, coriander	16
	<b>Seasonal Oyster</b> , shallot vinaigrette, lemon	3
<b>Flatbreads</b>	<b>Ricotta</b> , peppers, courgette, sweetcorn, onion relish	11
	<b>Bottarga</b> , caramelised onions, anchovies, black olives	12
	<b>Mushrooms</b> , parmesan, truffle oil, watercress	12
	<b>Spicy Chorizo</b> , olives, wild rocket, mozzarella cheese	13
<b>Salads &amp; Grains</b>	<b>Grilled Leeks</b> , goat's curd, walnuts, chickweed, lemon	9
	<b>Kale</b> , avocado, sweet potato, cashews	11
	<b>Bibb Lettuce</b> , bacon, cured egg yolk, parmesan dressing	12
	<b>Burrata</b> , heirloom squash, basil, herb oil, pumpkin seeds	12
	<b>Roast Beets</b> , hazelnuts, crottin	11
	<b>Bitter Leaves</b> , blue cheese, walnuts, apple	10
<b>Small Plates</b>	<b>Butternut Squash Soup</b> , cardamom yoghurt	7
	<b>Charred Hispi Cabbage</b> , green goddess dressing	8
	<b>Cured Loch Duart Salmon</b> , horseradish, rye, beets	12
	<b>Ceviche Tacos</b> , seabass, coriander salsa	15
	<b>Seared Skirt Steak</b> , balsamic, honey and chilli glaze	12
	<b>Lamb Chops</b> , smoked paprika, parsley	14
<b>Large Plates</b>	<b>Agrolotti</b> , wild mushrooms, cep dust	21
	<b>Trofie</b> , Jerusalem artichoke, basil, parmesan	17
	<b>Pan-Seared Salmon</b> , cockles, mussel chowder	23
	<b>Cod Loin</b> , slow cooked coco beans, chorizo, parsley, pepper	24
	<b>Sea Co Cheeseburger</b> , cheddar, smoked bacon, fries, red onion	17
	<b>Dry-Aged Rib Eye</b> , watercress, peppercorn sauce	32
	<b>Belly of Pork</b> , black cabbage, prunes, Armagnac jus	22
<b>To Share</b>	<b>Grilled Rainbow Trout</b> , herbs, lemon	36
	<b>Slow-Cooked Beef Short Ribs</b> , lentils, espresso sauce	42
	<b>Whole Roast Chicken</b> , confit onions	39
	<b>28 Day Aged Cote de Boeuf</b> , horseradish beef jus	68
<b>On The Side</b>	<b>Baby Spinach</b> , shallot butter	5
	<b>Fries</b> , old bay mayo	6
	<b>Mixed Leaf Salad</b> , balsamic vinaigrette	5
	<b>Mac and Cheese</b> , parmesan	7
	<b>Potato Mash</b> , thyme	6

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.

A full list of all allergens contained in each dish is available upon request.

All prices are in GBP and are inclusive of VAT at the current prevailing rate.

Please note that a discretionary service charge of 12.5% will be added to your bill.