

SEA CONTAINERS

Sea Containers Restaurant champions seasonal, farm-to-table dining - with all of our dishes designed for sharing. From the field, the sea and the land, our local produce is ethically and sustainably sourced wherever possible.

FROM THE FIELD



WHITE SOURDOUGH FROM BOROUGH MARKET 5

English Butter, Bormano "Fragranzia" Olive Oil (v)

MIXED OLIVES 2.5

Kalamata, Nocellara Olives (v, gf)

CLAY-OVEN BLISTERED PADRÓN PEPPERS 7

Smoked Sea Salt, Lime, Olive Oil (v, gf)

CLAY ROASTED EGGPLANT 9

Goat's Cheese, Herb Salad, Croutons

-Add Skirt Steak +10

-Add Tiger Prawns +10

SPRING SALAD 12

Seasonal Vegetables, Avocado, Bee Pollen (v, gf)

ORZO PASTA 16

Peas, Pea Shoots, Courgette (v)

-Add Corn-Fed Chicken Breast +8

-Add Tiger Prawns +10

SEA CONTAINERS FLATBREAD 13

Heritage Courgette, Mint Yoghurt, Watercress

-Add Salmon +10

-Add Organic Welsh Pork Belly Porchetta +6

BEETROOT RISOTTO 17

Pickled Beetroot, Horseradish, Hazelnuts (v)

FROM THE SEA



CRAB ON SOURDOUGH TOAST 16

Avocado, Jalapeño, Coriander

SQUID FRITTERS 9

Cornflakes, Polenta, Aioli (gf)

SEASONAL OYSTER 3

Sherry Vinaigrette, Yoghurt, Charred Apple,

Amaretto (gf)

CEVICHE TACOS 15

Seabass, Seabream, Coriander Salsa (gf)

TREACLE CURED SALMON 12

Heritage Radishes, Monk's Beard, Lemon (gf)

GRILLED POLLOCK 19

Grilled Kohlrabi, Black Garlic, Cucumber & Tomato,

Dressing (gf)

PAN-FRIED HALIBUT 27

Sweetcorn, Cavolo Nero, Ras el Hanout

ROASTED SKATE WING 24

Chickpeas, Sea Herbs, Caper & Grape Dressing

FROM THE LAND



WELSH PORK BELLY PORCHETTA 9

Anchovy, Pineapple, Coriander

MARINATED FRIED CHICKEN 8

Worcestershire Sauce, Balsamic, Sweet & Sour Sauce

SEARED CAJUN FLANK BEEF 12

Dill, Yoghurt, Thyme (gf)

SEA CONTAINERS CHEESEBURGER & FRIES 17

Aged Cheddar, Smoked Bacon, Red Onion

RACK OF WELSH LAMB (FOR 2+) 49

Braised Shoulder & Roasting Jus

SURREY FARMED BEEF (FOR 2+) 70

Dry Aged Bone-In Ribeye & Cheeks

BLACK SUFFOLK PORK LOIN (FOR 2+) 46

Slow Cooked Pork Neck, Anchovy Jus

WHOLE ROAST CHICKEN (FOR 2+) 39

Confit Onions (gf)

SIDES

BABY SPINACH 5

Shallot Butter (v)

FRIES 5

Chipotle Mayo (v, gf)

MIXED LEAF SALAD 5

Balsamic Vinaigrette (v, gf)

SEA CONTAINERS FRIES 8

Lobster Oil, Grated Caviar

HERITAGE TOMATO SALAD 5

Marjoram (v, gf)

MAC & CHEESE 6

Parmesan

POTATO MASH 5

Thyme (v, gf)

For more information and news, please visit seacontainersrestaurant.com

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.

Most vegetarian dishes can be made as vegan, please speak to a waiter for more information.