

BITES

Padrón Peppers | 8 paprika, hibiscus (vg)

Baked Bread 6 potato & onion seed (v)

> **English** Coastal Oysters 4 each

FLATBREADS

'Nduja 17 onion, potato, curd, mint

Asparagus 16 coconut cheese. pickles, basil (vg)

Curry Goat | 17 coconut yoghurt, coriander, pickled onions

SMALL PLATES

Seabass Ceviche Tacos | 16 Crab on Toast 18 red onion salsa, coriander avocado, pickled jalapeño, coriander

Lamb Cutlets | 22 Jerk Pork Croquettes | 13 coconut vogurt

> Juniper Cured Salmon | 17 elderflower, focaccia

Roast Beef Carpaccio | 20 carpaccio, Parmesan, hazelnuts

> **Grilled Sweetheart** Cabbage | 12 almond mayo, sweet crispy shallots (vg)

TO SHARE

Boston Rib of Beef | 76 horseradish jus

Whole Seabass | 46 samphire, beurre noisette

Whole Roast Chicken | 48 confit onion

Pork Tomahawk | 50 pickled apple gravy

LARGE PLATES

Chalk Stream Trout | 28 asparagus, Jersey royals, vinaigrette

mint

Clay Oven Roasted Mackerel | 15

vermouth, cucumber

Grilled Cauliflower | 25 pine nuts, black garlic, tarragon jus (vg)

SeaCo Cheeseburger | 18 red onion, baby gem, bacon, fries

Halibut 34 fennel, pea, keta, fish veloute

Duck Breast | 33 white mustard cabbage. sauteed potatoes

Rib Eye | 36 caramelised shallots. watercress, peppercorn jus

Mafalde 24 capers, peas, runner bean, tomato pesto (v)

FRUITS DE MER 90

Lobster, Tiger Prawns, Scallop Ceviche, Dressed Crab, Oysters migionette, SeaCobasco, Marie Rose



SALADS AND LEAVES

Watermelon 13 basil, feta, molasses (v)

Bitter Leaves | 15 artichoke, quinoa, pear, preserved lemon (vg)

Burrata 17 heritage tomato, chive pesto (v)

> Beet 14 cranberry, apricot (vg)

SIDES

Fries 6 old bay mayo (v)

New Potatoes | 6 thyme rub (v)

Mac & Cheese | 6 (v) four cheese sauce

> Green Beans | 6 garlic, chilli (v)

Mixed Leaves 5 balsamic vinaigrette (vg)

