

SEA CONTAINERS

For the table	Marinated Olives , kalamata, nocellara olives	4
	Baked Bread , thyme, onion, olive oil, butter	5
	Padrón Peppers , himalayan pink salt, lime, olive oil	7
	Rhug Estate Haggis Croquette , honey mustard dressing	11
	Seasonal Crudités , lemon crème fraîche, olive crumb	8
	British Cured Meats , piccalilli, pickled vegetables	12
	Crab on Sourdough , avocado, jalapeño, coriander	16
	Seasonal Oyster , shallot vinaigrette, bloody mary dressing, lemon	3
Flatbreads	Ricotta , heritage tomatoes, pine nuts	9
	Mushroom , parmesan, truffle oil	10
	Spicy Chorizo , olives, wild rocket	13
Salads & Grains	Seasonal Grains , herbs, pomegranate, pickled baby onions	9
	Kale , avocado, roasted sweet potato, cashews	11
	Little Gem , bacon, anchovies, parmesan	12
	Heritage Tomatoes , burrata, focaccia	11
	Grilled Asparagus , duck egg, parmesan	12
Small plates	Pan Seared Scallop , leek and potato soup	12
	Shaved Mushrooms , manchego, brown butter, pine nuts, truffle	12
	Scottish Salmon Crudo , crispy capers, fennel, grapefruit dressing	9
	Seared Skirt Steak , balsamic, honey and chilli glaze	12
	Ceviche Tacos , seabass, coriander salsa	15
Large plates	Pappardelle , peas, fèves, asparagus, parmesan	18
	Pan Seared Salmon , cockles, mussel chowder	23
	Roasted Squid , slow cooked coco beans, chorizo, parsley, pepper	24
	Sea Containers Cheeseburger , aged cheddar, smoked bacon, fries	17
	Dry-Aged Sirloin , watercress, peppercorn sauce	32
	Crumbed Pork Loin , rainbow chard, cherry tomato sauce	22
To share	Spare Ribs , barbecue sauce	32
	Whole Seabass , herbs, lemon	40
	Whole Roasted Corn-fed Chicken , confit onions	39
	28 Day Aged Boston Rib Eye , beef jus	65
Sides	Baby Spinach , shallot butter	5
	Fries , old bay mayo	5
	Mixed Leaf Salad , balsamic vinaigrette	5
	Truffle Mac and Cheese , parmesan	7
	Mash Potato , thyme	5

For more information and news, please visit seacontainerslondon.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.