

# SEASIDE CONTAINERS

<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>Hummus</b> , lemon, paprika, olive crumb, baby veg	8
	<b>Salt Beef Croquettes</b> , honey mustard dressing	11
	<b>Ceviche Tacos</b> , seabass, coriander salsa	15
	<b>Crab on Sourdough</b> , avocado, jalapeño, coriander	16
<b>Flatbreads</b>	<b>Buffalo Mozzarella</b> , datterini tomato, basil	12
	<b>Spicy Chorizo</b> , olives, wild rocket, mozzarella cheese	13
<b>Small Plates</b>	<b>Cauliflower Soup</b> , wild garlic, beurre noisette	8
	<b>Bibb Lettuce</b> , bacon, cured egg yolk, parmesan dressing	12
	<b>Isle of Wight Heritage Tomato</b> , dill, pickled red onion, black olives	13
	<b>Artichoke</b> , green beans, tomato, quinoa	11
	<b>Loch Duart Salmon Tartar</b> , black garlic mayonnaise, garlic chive	13
	<b>Asparagus</b> , buckwheat, poached egg, lemon vinegar	13
	<b>Lamb Chops</b> , smoked paprika, parsley	14
<b>Large Plates</b>	<b>Pappardelle</b> , rabbit ragu, marjoram	21
	<b>Trofie</b> , fennel, basil, parmesan	17
	<b>Cod Loin</b> , baby gems, peas, bacon	24
	<b>Sea Co Cheeseburger</b> , cheddar, smoked bacon, fries, red onion	17
	<b>Dry-Aged Rib Eye</b> , watercress, peppercorn sauce	32
	<b>Roast Chicken</b> , confit onions	20/39
	<b>Whole Grilled Seabass</b> , herbs, lemon	36
	<b>28 Day Aged Cote de Boeuf</b> , horseradish beef jus	68
<b>On The Side</b>	<b>Sprouting Broccoli</b> , macadamia nuts	6
	<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
<b>Desserts</b>	<b>Vegan Lemon Cheesecake</b> , raspberry, candied lemon	7
	<b>Chocolate Brownie</b> , vanilla ice cream	7
	<b>Eton Mess</b> , strawberry couli	7
	<b>British Cheeses</b> , grapes, crackers	12

We're donating 5% of the VAT saved from the government's recent VAT cut to support The Felix Project – a UK charity that is dedicated to helping feed vulnerable people suffering from food poverty in London. That 5% is from the total food and non-alcoholic beverage sales across our restaurant and bars, from now until 12 January 2021. The other 10% will be used to help protect jobs for all staff in the hotel, as we re-open and re-build as a business.

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.