

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

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