

SEA CONTAINERS



FOR THE TABLE

Baked Bread, thyme,
onion, butter 6

**Marinated Nocellara
Olives** 4.5

Crambrook Nuts 4.5

Hummus, lemon,
celery, olive,
pea cress 8

Padron Peppers,
smoked salt,
lime 7

Ceviche Tacos,
seabass, coriander
salsa 15

Crab on Sourdough,
avocado, jalapeños,
coriander 16

Salt Beef Croquettes,
grain mustard 11

Grilled Skirt Steak,
tamarind, lime 14

These dishes take inspiration from
the newly launched 'HEDGEROW
by agua' line of ingredients celebrating
the thriving British indigenous flora.



Fruits de Mer, octopus, prawns, dressed
crab, oysters, lobster remoulade, seabass
ceviche, lovage mayo 90 (to share)



SMALL PLATES

English Costal Oysters, mignonette 2.80 (each)

Pan Fried Scallop, almond soup, fish
eggs, fennel shoots, burnt butter 16

Steamed Mussels, potato baguette 18

Vanilla Cured Salmon, beetroot
tartare, black garlic mayo, orange,
garlic blossom 18

Lobster, celeriac, toast, dill,
parsley, lemon balm 18



FLATBREADS

Tomato, onion, blue cheese, cheddar, basil, rocket 14

Aubergine, pancetta, mint, chorizo, Tzatziki 16

Cured Meat, sun blushed tomatoes,
mozzarella, watercress 16



SALADS AND GRAINS

Fennel, pickled peach,
quinoa, radicchio 12

Cos Lettuce, rocket,
green goddess, smoked
salmon, Parmesan 14

Heritage Tomato,
burrata, basil, red onion 16

Beets, spinach,
orange, walnut, ricotta,
marigold 14



LARGE PLATES

Pappardelle, peas, lemon thyme, cress,
asparagus, Parmesan 24

Cauliflower Steak, sumo fries,
peppercorn jus, shallot 24

Cod, dill, peas, feves, anis, chardonnay
vinaigrette 28

Salmon, carrot confit, gem lettuce,
whelks, fish jus 28

SeaCo Cheeseburger, cheese, bacon,
red onion, fries 17

Dry-aged Ribeye, watercress, shallot,
peppercorn sauce 32

Grilled Pork Tomahawk, apple granola,
calvados jus 32



TO SHARE

**Whole Grilled
Seabass**, lemon,
parsley 40

Roast Chicken, confit
onions 22/42

Côte de Boeuf,
horseradish
jus 69



SIDES

Green Beans, garlic,
chilli, almonds 6

Fries, old bay
mayo 5

Potato Mash,
thyme 6

**Mac and
Cheese** 6

Mixed Leaves,
balsamic vinaigrette 5

As part of the summer terrace collaboration,
guests can gift a £1 voluntary donation to
conservation charity, Plantlife, who are restoring
wildflower meadows across the UK, for which
Laurent-Perrier is a Corporate Patron.

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.