

S E E Δ C O N T A I N E R S

For The Table	Baked Bread , thyme, onion, butter	5
	Marinated Nocellara olives	4
	Padron Peppers , smoked salt, lime	7
	Ceviche Tacos , seabass, coriander salsa	15
	Crab on Sourdough , avocado, jalapeño, coriander	16
	Grilled Aubergine Flatbread , pancetta, basil, tzatziki	14
Small Plates	Fennel , pickled peach, quinoa, radicchio	12
	Heritage Tomato , burrata, basil, red onion	16
	Cos Lettuce , rocket, green goddess dressing, Parmesan	12
	Steamed Mussels , parsley, cream, potato baguette	18
	Grilled Skirt Steak , tamarind, lime	15
	Lamb Chops , cumin, mint	16
Large Plates	Pappardelle , peas, lemon thyme, cress, asparagus, Parmesan	24
	Hake , leeks, butter beans, ham	26
	Dry-Aged Ribeye , watercress, shallot, peppercorn sauce	32
	SeaCo Beef Burger , Cheddar, smoked bacon, red onion, fries	17
	Roasted Chicken , confit onions	22 / 40
	Whole Grilled Seabass , herbs, lemon	36
Sides	Green beans , garlic, chilli, almonds	6
	Mixed leaves , balsamic vinaigrette	5
	Fries , old bay mayo	5
	Potato Mash , thyme	6
Desserts	Chocolate Brownie , vanilla ice-cream	7
	Passion Fruit & Orange Crème Brûlée	7
	Lemon & Lime Posset , shortbread	7
	Sorbet & Ice-cream	7

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.