

SEA CONTAINERS

BOTTOMLESS

Prosecco 19

Grey Goose Bloody Mary 19

Laurent-Perrier La Cuvee 59



FOR THE TABLE

Baked Bread, thyme,
onion, butter 6

Crambrook Nuts 4.5

Marinated Nocellara Olives 4.5

English Coastal Oysters, mignonette
2.80 (each)

Padron Peppers, smoked salt, lime 7



FLATBREADS

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

Aubergine, pancetta, mint,
chorizo, Tzatziki 16



BRUNCH

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

Crushed Avocado, egg, radish, pumpkin seed 14

Shakshuka, labneh, dukkah, toast 18

Waffle, pancetta, maple, watercress 18

Smoked Salmon Bagel, cream cheese, chives, poached egg 16

Buttermilk Fried Chicken, bagel, slaw 17

Fennel, pickled peach, quinoa, radicchio 12

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

Heritage Tomato, burrata, basil, red onion 16

Crab on Sourdough, avocado, jalapeños, coriander 16

Trofie, roast pepper, tomato, Parmesan 18

Fish Pie, garden peas, fish cream, mangetout 20

Mac and Cheese, braised beef, garlic crumb 20

Steak & Egg, skirt steak, tomato, soft fried egg 18

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

Steamed Mussels, cream, parsley, potato baguette 18



ROASTS

Whole Grilled Seabass,
lemon, parsley 40

Roast Chicken, confit onions 42

Côte de Boeuf, beef drippings 69

Sunday Trimmings, roast
potato, carrots, Yorkshire
pudding, onions 8



SIDES

Green Beans, garlic,
chilli, almonds 6

Fries, old bay mayo 5

Mixed Leaves, balsamic
vinaigrette 5

Crispy bacon 5

Two Free Range Hen's Egg 5

Three Egg Scramble 6

Smoked Salmon 6