

# 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 8

**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 Coastal 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 17



## SALADS AND GRAINS

**Fennel**, pickled peach,  
quinoa, radicchio 12

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

**Heritage Tomato**,  
burrata, basil, red onion 17

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



## LARGE PLATES

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

**Cauliflower Steak**, sumo fries,  
peppercorn jus, shallot 25

**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 33



## TO SHARE

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

**Roast Chicken**, confit  
onions 23/43

**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.