

## Bites

**English Oyster** (gf) 4 each

**Cobble Lane Charcuterie** (gf) 9

**Cambrook Nuts** (vg, n) 6

**Nocellara Olives** (vg, gf) 6

**Blistered Peppers** (vg, gf) 9

**SeaCo Bread** marmite butter (v) 6

## Starters

**Four Cheese Croquettes** jalapeño mayonnaise (v) 13

**Seabass Ceviche Tacos** red onion salsa, coriander 16

**Maryland Crab Cake** dill, lovage 18

**Bone Marrow** parsley, red onion, caper, sourdough 15

**Beef Fillet Carpaccio** mustard cress, parmesan cream (gf) 19

**Exmoor Caviar** house-made potato crisps, sour cream, chives 32

## Salads & Vegetables

**Bibb Lettuce** avocado, herbs, shallot vinaigrette (vg, gf) 15

**Kale Caesar** anchovy, doddington cheese 16 add chicken + 10

**Heritage Beetroot** brightwell ash goats' cheese, hazelnuts (v, n, gf) 15

**Grilled Hispi Cabbage** crispy black kale, shallots (vg) 14

## Flatbreads

**Butternut Squash** vegan cheese, herb pesto, chilli (vg) 15

**Ploughman's** ham hock, cheddar cheese, pickles, mustard 16

**Pepperoni** brightwell ash goats' cheese, hot honey, rocket 15

## Mains

**Wild Mushroom Pot Pie** celeriac, puff pastry (vg) 18

**Porthilly Mussels** butter, white wine, charred bread 19

**Cornish Bone-In Lemon Sole** fennel, clam chowder, sea herbs (gf) 30

**Brick Chicken** confit garlic jus, oregano 21

**Suffolk Pork Chop** wholegrain mustard jus (gf) 24

**SeaCo Cheeseburger** cheddar, bacon, red onion, fries 20

**Surrey Farm Ribeye** watercress, green peppercorn sauce (gf) 36

## For the Table

**Whole Seabass** brown butter, samphire, capers, lemon (gf) 46

**BBQ Chicken** garlic, smoked paprika 48

**Middle White Pork Tomahawk** bramley apple jus 52

**Boston Rib of Beef** green peppercorn sauce (gf) 78

## Sides

**Fries** old bay mayonnaise (v) 6

**Tenderstem Broccoli** chilli (vg, gf) 8

**Mac & Cheese** breadcrumbs (v) 8

**Mixed Leaves** shallot vinaigrette (vg, gf) 6