

Starters

- English Oyster** lemon (gf) 4 each
- Blistered Peppers** sea salt (vg, gf) 9
- SeaCo Bread** marmite butter 6
- Seabass Ceviche Tacos** red onion salsa, coriander 16
- Four Cheese Croquettes** jalapeño mayonnaise (v) 13

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

Salads & Sandwiches

- Grilled Hispi Cabbage** crispy black kale, shallots (vg) 14
- Heritage Beetroot** brightwell ash goats' cheese, hazelnuts (v, n, gf) 15
- Kale Caesar** anchovy, doddington cheese 16 add chicken + 10
- Haddock Fish Burger** battered haddock, gem lettuce, dill, tartare sauce 16
- Chicken Club** lettuce, bacon, avocado-tarragon mayonnaise, bloomer 17
- Crispy Buffalo Chicken** Tom's secret sauce, lettuce, blue cheese, brioche 18
- SeaCo Cheeseburger** cheddar, bacon, red onion, fries 20

Plates

- Wild Mushroom Pot Pie** celeriac, puff pastry (vg) 18
- Cornish Bone-In Lemon Sole** fennel, clam chowder, sea herbs (gf) 30
- Brick Chicken** confit garlic jus, oregano 21
- Shepherd's Pie** lamb mince, potato, red wine jus 19
- Surrey Farm Ribeye** watercress, green peppercorn sauce (gf) 36

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