

Sunday Menu

Starters

Marinated Olives (vg, gf) 6

Cobble Lane Charcuterie (gf) 9

English Oyster (gf) 4 each

Blistered Peppers (vg, gf) 9

Four Cheese Croquettes jalapeno mayonnaise (v) 13

Seabass Ceviche Tacos red onion salsa, corinader 16

Atlantic Prawn Cocktail marie rose, gem lettuce 14

SeaCo Bread marmite butter (v) 6

Bottomless Brunch

Available for 1.5 hours

Prosecco 19 **Bloody Mary** 19 **Laurent Perrier La Cuvée** 65

Brunch

Crushed Avocado on Toast poached eggs, avocado & basil, sourdough toast, chilli (v) 17

Baked Eggs tomato, onion, montgomery cheddar, bell pepper, sourdough (v) 18

Buttermilk Pancake Stack blueberries, maple syrup (v) 12

Porthilly Mussels butter, white wine, charred bread 19

Lobster Mac & Cheese mustard, breadcrumbs, aged cheddar 29

Fried Chicken & Waffles bacon, spring onions, maple syrup 19

Spring Lamb Hash crispy potatoes, fried egg, mint salsa verde 23

Seaco Cheeseburger cheddar, bacon, red onion, fries 20

Salads & Vegetables

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

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

Kale Caesar anchovy, doddington cheese 16 add chicken + 10

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

All Day Sunday Roast

Corn-Fed Chicken 23

roast potatoes, buttered carrots,
peas & leeks, Yorkshire pudding & gravy

Hereford Rib of Beef 28

roast potatoes, buttered carrots,
peas & leeks, Yorkshire pudding & gravy

Sides

Fries old bay mayonnaise (v) 6

Loaded Fries jalapeño pepper, cheddar, onions (v) 12

Mixed Leaves shallot vinaigrette (vg, gf) 6

Tenderstem Broccoli chilli (vg, gf) 8

Cauliflower Cheese nutmeg (v) 8

Smoked Salmon lemon 9

Streaky Bacon dry cured 6