

Sunday Brunch

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

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 tikka masala curry, garlic bread 19

Smoked Salmon Bagel poached egg, cream cheese, arugula, capers 18

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

Sunday Roast

Serves two

Whole Corn Fed Chicken 54
roast potatoes, market vegetables,
yorkshire pudding, onion jus

Boston Rib of Beef 86
roast potatoes, market vegetables,
yorkshire pudding, green peppercorn sauce

For the Table

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

Middle White Pork Tomahawk 52

Sides

Fries old bay mayonnaise (v) 6

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

Tenderstem Broccoli chilli (vg, gf) 8

Mixed Leaves shallot vinaigrette (vg, gf) 6

Smoked Salmon lemon 9

Streaky Bacon dry cured 6