

BOTTOMLESS

Prosecco | 19

Grey Goose Bloody Mary | 19

Laurent-Perrier La Cuvee | 59

Our bottomless offer is available for a maximum of 1.5 hours

FOR THE TABLE

Baked Bread | 6 (V)

thyme, onion, butter

Marinated Nocellara Olives | 5 (VE)

Crambrook Nuts | 4 (VE)

Padron Peppers | 8 (VE)

smoked salt, lime

English Coastal Oyster | 3 each

mignonette

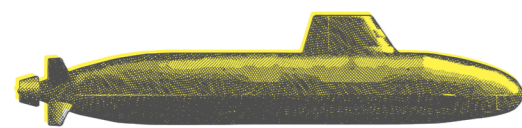
FLATBREADS

Tomato | 14 (V)

onion, blue cheese, basil, rocket

Roast Courgette | 16 (VE)

tomato, coconut cheese, cumin, mint, paprika



SEA CONTAINERS

BRUNCH

Crushed Avocado | 14 (V)

sourdough, egg, spinach, lime

Shakshuka | 20 (V)

merguez, Labneh, egg, coriander, dukkah

Smoked Salmon Bagel | 16

poached egg, cream cheese, rocket, capers

SeaCo Po'Boy | 18

crayfish, mustard, pickled cucumber, tomato

Beef Tomato Salad | 14 (V)

tenderstem, corn, cranberries, Stilton

Cos Lettuce | 12 (V)

ranch dressing, Parmesan, cured egg

Roasted Pumpkin | 17 (V)

buffalo Mozzarella, basil, red onion

Crab On Sourdough | 16

avocado, jalapeños, coriander

Linguine | 24

tomato, clams, mussels, prawns

Fish Pie | 20

garden peas, fish cream, mangetout

Sea Co Mac & Cheese | 18

pulled pork, herb crumb

Octopus Hash | 18

shallot, fried egg

Buttermilk Fried Chicken Bagel | 18

scotch Bonnet mayo, pepper salsa, gherkins

SeaCo Cheeseburger | 17

Cheddar, bacon, red onion, fries

Steamed Mussels | 18

cream, parsley, potato baguette

Orecchiette | 24 (VE)

squash, tomato, basil, capers

ROASTS

(For two to share)

Whole Grilled Seabass | 46

lemon, parsley

Roast Chicken | 48

confit onions

Boston Rib Of Beef | 74

horseradish gravy

Sunday Trimmings | 10



SIDES

Fries | 5 (V)

old bay mayo

Green Beans | 6 (VE)

garlic, chilli

Mixed Leaves | 6 (VE)

balsamic vinaigrette

Two Eggs | 5 (V)

poached, fried

Scrambled Eggs | 5 (V)

Smoked Salmon | 6

Crispy Bacon | 6

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(V) Vegetarian | (VE) Vegan. If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of 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.

COCKTAILS

Cocktail of the Week	9
Please ask for our cocktail of the week	
Riverview Spritz	11
Aperol, prosecco, Crème De Pêche, thyme syrup	
Bergamot Negroni	11
Bombay Sapphire, Cocchi Rosa, Campari, Italicus	
Seven Seas Old Fashioned	11
Maker's Mark, Kahlua, Crème De Cacao, Bitters	
Honey Sour	11
Finlandia, Limoncello, egg white, honey	
SeaCo Gimlet	11
Bombay Sapphire, prosecco, fresh mint, cucumber	
Southbank Sunset	11
Bacardi Carta Oro Gold, Orgeat syrup, pineapple juice, Angostura Bitters	

MOCKTAILS

Winter Sunrise	8
Seedlip Grove, passionfruit, tonic water	
Secret Garden Mojito	8
Seedlip Garden, cucumber, fresh mint, apple juice	

BEERS & CIDER

Heineken, Pale Lager	6
Pacific Pilsner, Dry-hopped Lager	7
Five Points, Pale Ale	7
Thornbridge Green Mountain IPA	7
Lucky Saint, 0.5%	7
Urban Orchard, Apple Cider	7



SEA CONTAINERS



RED WINES

	GLS	BTL
Rometta, Sangiovese IGT Rubicone France	8.5	36
Samurai Shiraz Australia	10	40
Les Mougeottes Pinot Noir France	11	43
Domaine Brusset, Côtes du Ventoux France	12	46
El Esteco Don David Malbec Argentina	12	49
Pikes Los Compañeros Shiraz, Tempranillo Australia	13	52
Sierra Cantabria, Rioja, Tempranillo Spain	14	56
Chateau Ste Michelle Cabernet Sauvignon USA		61
Casa Valduga Terroir Cabernet Franc Brazil		68
Rosso Montepulciano, Sangiovese Italy		71
Château Eglise d'Armens Saint Emilion Grand Cru France		92
Pago de Carraovejas, Tempranillo Ribera del Duero Spain		110

SPARKLING WINES

	GLS	BTL
Fiol Prosecco Italy	9	40
Casa Valduga, Arte Brut Rosé Brazil	12	54
Gramona La Cuvée Brut Spain		67
Laurent-Perrier La Cuvée Brut France	14	71
Laurent-Perrier La Cuvée Rosé France	20	120
Ruinart, Blanc De Blanc France		145

ROSÉ WINES

	GLS	BTL
Viñamar Rosé Chile	8.5	36
Ultimate Provance Rosé France	14	62

WHITE WINES

	GLS	BTL
Archères, Vermentino, Vieilles Vignes France	8.5	36
Stormy Cape, Chenin Blanc South Africa	10	41
Money Spider, Organic Roussane Australia	11	46
De Martino, Legado, Chardonnay Chile	12	49
Colterenzio, Pinot Bianco Thurner Italy	12	49
Meinert, Sauvignon Blanc South Africa	13	52
Mar De Frades, Albariño Spain	14	59
Sancerre, Domaine Frank Millet France		61
Chablis, Domaine De Vauroux France		69
Seresin, Sauvignon Blanc New Zealand		85
Pouilly-Fuissé, Drouhin France		98

Please ask to see our cellar menu for a larger wine selection