Cambrook Nuts (vg) |6
Marinated Nocellara Olives (vg) |6
Cobble Lane Cured Meats |9

English Coastal Oyster | 4 each
Blistered Peppers (vg) |9
SeaCo Bread \& Marmite Butter (v) |6

## BOTTOMLESS BRUNCH

Available for 1.5 hours

## Prosecco $19 \mid$ Bloody Mary $19 \mid$ Laurent Perrier La Cuvée 65

## BRUNCH

Crushed Avocado sourdough, egg, spinach, sprouts (vg) | 15
Baked Eggs tomato, onion, montgomery cheddar, bell pepper, sourdough (v)|18
Eggy Bread damson plum, blackberry, maple butter (v) 15
Atlantic Fish Pie peas, lemon cream, potato $\mid 20$
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 $\mid 28$
Ploughman Flatbread ham hock, cheddar, pickles, mustard 16
Fried Chicken \& Waffles bacon, spring onions, maple syrup | 19
Seaco Cheeseburger cheddar, bacon, red onion, fries 19
Beef Short Rib Hash fried egg, potatoes, parsley | 22

## VEGETABLES \& SALADS

Heritage Beetroot brightwell ash goat's milk cheese, hazelnuts (v) | 15
Chicory lamb's lettuce, bramley apple, walnuts, grapes, mustard, celery (vg) | 16
Bibb Lettuce avocado, herbs, shallot vinaigrette (vg) | 15
Kale Caesar anchovy, doddington cheese 16 add chicken+10

## FOR THE TABLE

Whole Seabass brown butter, samphire, capers, lemon | 46
BBQ Chicken garlic, smoked paprika |48
Boston Rib of Beef green peppercorn sauce, watercress |78

## SIDES

Fries old bay mayonnaise (v) |6
Loaded Fries jalapeño pepper, cheddar, onions (v) | 12
Mixed Leaves lemon vinaigrette (vg) |6
Smoked Salmon lemon $\mid 9$
Dry Cured Bacon streaky $\mid 6$

## $S \equiv \triangle$ <br> CONTAINERS

