

## Snacks

**Cambrook Spiced Nuts** (vg, n) 6

**Nocellara Olives** (vg, gf) 6

**Blistered Peppers** (vg, gf) 9

**English Oyster** (gf) 4 each

**SeaCo Bread** marmite butter (v) 6

**Four Cheese Croquettes** jalapeño mayonnaise (v) 13

**Seabass Ceviche Tacos** red onion salsa, coriander 16

## Bottomless Brunch\*

Available for 1.5 hours

**Prosecco** 21

**Bloody Mary** 21

**Laurent Perrier La Cuvée** 65

## Brunch Cocktails

All 12

### Espresso Martini

Eristoff, espresso, coffee liqueur

### Negroni

Vermouth, Campari, gin

### Pear Drop

Grey Goose Pear, Bacardi Carta Oro, Cranberry Juice, Lime Juice, Gomme

### Aperol Spritz

Aperol, prosecco, soda water

### Ocean Blue

Patron Silver, Blue Curacao, Cucumber Syrup, Tobasco, Lime Juice

### All Hand's On Deck

Bacardi 8-Year-Old, Banana Infused Martini Rubino, Campari, Ice Wine

## Brunch

**Avocado Toast** pumpkin seeds, breakfast radish, lime (v) 13 add poached egg +3

**Baked Eggs** tomato, crumbled goat's cheese, sourdough toast (v) 19

**Eggy Bread** maple syrup, berries, vanilla cream (v) 17

**Porthilly Mussels** butter, white wine, charred bread 19

**Lobster & Hashbrown Benedict** poached eggs, hollandaise 30

**Devon Crab Roll** celery, mustard, brioche 26

**Fried Chicken & Waffles** green chilli slaw, fried egg, sesame, maple 19

**Short Rib Hash** fried egg, salsa verde 23

**SeaCo Cheeseburger** cheddar, lettuce, tomato, dijonnaise, pickles, fries 20 add bacon + 3

## For the Table

**Charcoal Roasted Cauliflower** 25

herb dressing, chilli (vg, gf)

**Cornish Seabass** 52

brown butter, samphire, capers, lemon (gf)

**Whole BBQ Chicken** 48

garlic, smoked paprika

**Boston Rib of Beef** 85 includes a choice of two sides

green peppercorn sauce (gf)

## Sides

**Smoked Salmon** lemon (gf) 9

**Dry Cured Streaky Bacon** (gf) 6

**Mixed Leaves** shallot vinaigrette (vg, gf) 6

**Tenderstem Broccoli** chilli (vg, gf) 9

**Buttered Spring Greens** maple glaze (vg, gf) 8

**Hispi Cabbage** crispy shallots (vg) 8

**Fries** old bay mayonnaise (v) 6

## Salads

add burrata +8 | add chicken +10 | add hand-picked crab +12

**Sweet Potato** wild rice, quinoa, basil (v, gf) 18

**Wye Valley Asparagus** ricotta, green peas, lemon (v, gf) 18

**Butter Lettuce** avocado, herbs shallot dressing (v, gf) 15

**Caesar Salad** baby gem, anchovy, parmesan, croutons 16

\* Please note – food must be ordered to be eligible for Bottomless Brunch and £12 Brunch Cocktails

(v) vegetarian (vg) vegan (n) nuts (gf) gluten-free

If you have any allergies or intolerances, please speak to a manager 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 rate. Please note that a discretionary service charge of 13.5% will be added to your bill.