

## Starters

- English Oyster** lemon (gf) 4 each
- Blistered Peppers** sea salt (vg, gf) 9
- SeaCo Bread** marmite butter (v) 6
- Four Cheese Croquettes** jalapeño mayonnaise 13
- Wye Valley Asparagus** westcombe ricotta, lemon (v, gf) 17
- Jumbo Shrimp Cocktail** horseradish, bloody mary sauce (gf) 19
- Seabass Ceviche Tacos** red onion salsa, coriander 17

## Salads & Vegetables

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

- Grilled Tenderstem Broccoli** wild rice, radicchio, chilli (vg) 18
- Butter Lettuce** avocado, herbs, shallot dressing (vg, gf) 15
- Caesar** baby gem, parmesan, croutons, anchovy dressing 16

## Sandwiches

- Haddock Fish Burger** battered haddock, gem lettuce, dill, tartare sauce 16
- Chicken Club** avocado mayo, bacon, lettuce, tomato, fries 19
- Buttermilk Ranch Chicken Burger** american cheese, iceberg lettuce, pickles 18
- SeaCo Cheeseburger** cheddar, lettuce, tomato, dijonnaise, pickles, fries 20 add bacon + 3

## Plates

- English Pea Orecchiette** mint, lemon, plant-based cheese (vg) 23
- Porthilly Mussels** roast tomato, white wine, chilli, garlic bread 22
- Atlantic Cod** potato & leek chowder, clams, dill (gf) 29
- Brick Chicken** confit garlic jus, oregano (gf) 25
- Surrey Farm Rib Eye** watercress, green peppercorn sauce (gf) 37

## Sides

- Mixed Leaves** shallot vinaigrette (vg, gf) 6
- Heritage Tomato** basil (vg, gf) 8
- Hispi Cabbage** crispy shallots (vg) 8
- English Spring Peas** butter, lemon, mint (v, gf) 8
- Mashed Potato** gravy (gf) 9
- Fries** old bay mayonnaise (v) 6

## Snacks

- Cambrook Spiced Nuts** (v, n) 7
- Nocellara Olives** (vg, gf) 7
- Blistered Peppers** (vg, gf) 9
- SeaCo Bread** marmite butter (v) 6
- English Oyster** (gf) 4 each

## Starters

- Wye Valley Asparagus** westcombe ricotta, lemon (v, gf) 17
- Four Cheese Croquettes** jalapeño mayonnaise 13
- Seabass Ceviche Tacos** red onion salsa, coriander 17
- Whipped Cod's Roe** heritage tomatoes, sourdough bread 16
- Jumbo Shrimp Cocktail** horseradish, bloody mary sauce (gf) 19
- Exmoor Caviar** tater tots, sour cream, chives 35
- Popcorn Buffalo Chicken** buttermilk ranch, pickled celery 15
- Hand Cut Beef Fillet Tartare** farm egg, horseradish, capers 19

## Salads & Vegetables

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

- Grilled Tenderstem Broccoli** wild rice, radicchio, chilli (vg) 18
- Butter Lettuce** avocado, herbs, shallot dressing (vg, gf) 15
- Caesar** baby gem, parmesan, croutons, anchovy 16

## Mains

- English Pea Orecchiette** mint, lemon, plant-based cheese (vg) 23
- Porthilly Mussels** roast tomato, white wine, chilli, garlic bread 22
- Atlantic Cod** potato & leek chowder, clams, dill (gf) 29
- Bone-In Dover Sole** brown butter, capers, lemon, parsley (gf) 49
- Brick Chicken** confit garlic jus, oregano (gf) 25
- Suffolk Pork Belly** bramley apple ketchup, grilled baby gem, wholegrain mustard jus (gf) 26
- SeaCo Cheeseburger** cheddar, lettuce, tomato, dijonnaise, pickles, fries 20 add bacon + 3
- Surrey Farm Rib Eye** watercress, green peppercorn sauce (gf) 37

## For the Table

- Whole BBQ Cauliflower** salsa verde, toasted seed vinaigrette, chilli (vg, gf) 25
- Cornish Seabass** brown butter, samphire, capers (gf) 53
- Spatchcock Chicken** wild rocket, lemon (gf) 49
- Dry Aged Boston Rib** green peppercorn sauce (gf) 97

## Sides

- Mixed Leaves** shallot vinaigrette (vg, gf) 6
- Heritage Tomato** basil (vg, gf) 8
- Hispi Cabbage** crispy shallots (vg) 8
- English Spring Peas** butter, lemon, mint (v, gf) 8
- Mashed Potato** gravy (gf) 9
- Fries** old bay mayonnaise (v) 6