

Snacks

- Cambrook Spiced Nuts** (vg, n) 6
- Nocellara Olives** (vg, gf) 6
- Blistered Peppers** (vg, gf) 9
- SeaCo Bread** marmite butter (v) 6
- English Oyster** (gf) 4 each
- Old Bay & Cheddar Biscuits** salted butter (v) 8

Starters

- Four Cheese Croquettes** jalapeño mayonnaise (v) 13
- Exmoor Caviar** house-made potato crisps, sour cream, chives (gf) 35
- Devon Crab on Toast** aioli, lemon 19
- House Cured Salmon** creme fraiche, dill, jalapeño (gf) 17
- Seabass Ceviche Tacos** red onion salsa, coriander 16
- Popcorn Buffalo Chicken** buttermilk ranch, pickled celery (gf) 14

Salads & Vegetables

- Beetroot Carpaccio** brightwell ash goats' cheese, candied walnuts (v, gf, n) 18
- Heirloom Tomato** burrata, sunflower pesto (v, gf) 18
- Butter Lettuce** avocado, herbs, shallot dressing (v, gf) 15 add hand-picked crab + 12
- Kale Caesar** anchovy, parmesan cheese 16 add chicken + 10

Mains

- Wild Mushroom Pot Pie** leeks, carrots, puff pastry (vg) 18
- Porthilly Mussels** butter, white wine, charred bread 19
- Cornish Bone-In Lemon Sole** fennel, clam chowder, sea herbs (gf) 30
- Brick Chicken** confit garlic jus, oregano (gf) 21
- Suffolk Pork Chop** wholegrain mustard jus (gf) 24
- SeaCo Cheeseburger** beef patty, cheddar, bacon, red onion, fries 20
- Surrey Farm Ribeye** watercress, green peppercorn sauce (gf) 36

For the Table

- Charcoal Roasted Cauliflower** herb dressing, chilli (vg, gf) 25
- Cornish Seabass** brown butter, samphire, capers, lemon (gf) 52
- Whole BBQ Chicken** garlic, smoked paprika 48
- Boston Rib of Beef** green peppercorn sauce (gf) 78

Sides

- Mixed Leaves** shallot vinaigrette (vg, gf) 6
- Marinated Isle of Wight Tomatoes** parsley (vg, gf) 8
- Summer Courgette** chilli (vg, gf) 8
- Hispi Cabbage** crispy shallots (vg) 8
- Fries** old bay mayonnaise (v) 6