

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, dijonaise, 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.

Brunch Set Menu

2 Courses | £49 per person

Includes bottomless Prosecco or Bloody Marys for 1.5 hours

Brunch Plates (select one)

Avocado Toast radish, pumpkin seeds, coriander, lime (v)

add poached egg +3

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

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

SeaCo Cheeseburger cheese, lettuce, tomato, pickles, fries

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

Desserts (select one)

Sticky Toffee Pudding clotted cream

Chocolate Brownie A La Mode salted caramel, pecans (v, n)

Ice Cream & Sorbet (v, gf) 3 scoops

Brunch Cocktails

All 12

Espresso Martini

Eristoff, espresso, coffee liqueur

Negroni

Vermouth, Campari, gin

Pear Drop

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

Aperol Spritz

Aperol, prosecco, soda water

Ocean Blue

Patron, Blue Curacao, Cucumber, Lime

All Hand's On Deck

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

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

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