GORDON RAMSAY AT

SEA CONTAINERS

SNACKS & STARTERS

SEACO SOURDOUGH £6.5
Butter, Cornish sea salt

MALDON OYSTERS ..... EACH £5

JERUSALEM ARTICHOKE £11
VELOUTÉ
Thyme oil, Granny Smith apple

SALT COD CROQUETTES £11
Smoked paprika aioli

ATLANTIC PRAWN PINT TO SHARE ... £22
Atlantic prawns, Marie Rose espuma, brown shrimp butter, cucumber, dill, sourdough bread

YELLOWTAIL CRUDO £21
Pink grapefruit, jalapeño, sesame

BURRATA £18
Heritage beetroot, honey, thyme

HAND-CUT BEEF TARTARE £22
Confit yolk, sourdough

CAESAR SALAD ..... SMALL £12 LARGE £17
Confit egg yolk dressing, anchovies, Parmesan
ADD CHICKEN £10

SUNDAY ROAST

Every Sunday 12pm-4.30pm. Choose from dry-aged British beef sirloin or roast chicken, served with Yorkshire pudding, beef fat roast potatoes and all the trimmings.

SIGNATURE DISHES

GORDON RAMSAY £26
IDIOT SANDWICH FLIGHT
Mini beef, fish & vegetable sandwiches, fries, pickles & signature sauces

SEACO BURGER £25
Dry-aged beef patty, Ogleshield cheese, caramelised onions, chipotle hollandaise & fries

GORDON RAMSAY £29
FISH & CHIPS
Market fish, crushed peas, triple-cooked chips, tartare sauce

BEEF WELLINGTON £55
Classic beef Wellington slice, mustard mash and red wine jus

MAIN COURSES

BRAISED LAMB SHOULDER £32
Black cabbage, chestnut sauce, chive crumb

HALF ROAST CHICKEN £28
Confit garlic, roasting jus

WILD MUSHROOM RISOTTO £25
Aged Parmesan, thyme

GNOCCHI £25
Squash purée, salt-baked celeriac, kale crisps

FROM THE GRILL

45-DAY-AGED RIB-EYE 300g £52
Premium grass-fed British beef

RARE BREED PORK CHOP £29
Burnt apple purée, chimichurri

CÔTE DE BOEUF TO SHARE £98
Premium grass-fed British beef

SAUCES PEPPERCORN £3.5 • CHIMICHURRI £3.5
RED WINE BORDELAISE £3.5 • CAFÉ DE PARIS £3.5

SEAFOOD

WHOLE SEABASS £52
Samphire salsa verde, burnt lemon

SEABREAM £28
Mussels, leeks, Champagne velouté

CRAB TAGLIOLINI £27
White South Devon crab from Brixham, brown crab cream, confit garlic, lemon, chives

SHETLAND MUSSELS £25
Thai green curry or spicy 'Nduja tomato, served with sourdough or fries

SIDES

FRIES £7
MUSTARD MASH £7
ROASTED HISPI CABBAGE £7
TENDERSTEM BROCCOLI £7.5
MACARONI CHEESE £8
GEM SALAD £7.5
TRUFFLE FRIES £9

DESSERTS

SEA CONTAINERS £12
CHOCOLATE
Chocolate mousse, extra virgin olive oil, Cornish sea salt, toasted sourdough

STICKY TOFFEE PUDDING £12
Salted caramel, vanilla ice cream

MULLED PEAR TRIFLE £12
Vanilla custard, Chantilly, almond

LEMON TART £12
Crème fraîche

BRITISH CHEESE SELECTION £18
Seasonal chutney and crackers

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SENSITIVITY PLEASE SPEAK TO A MEMBER OF THE TEAM. A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL. ALL PRICES ARE INCLUSIVE OF VAT.