GORDON RAMSAY AT

SEA CONTAINERS

SNACKS & STARTERS

SEACO SOURDOUGH £6.5
Brown shrimp butter, Cornish sea salt

MALDON OYSTERS ..... EACH £5
Natural or with caviar supplement

JERUSALEM ARTICHOKE VELOUTÉ £11
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 £20
Pink grapefruit, jalapeño, sesame

BURRATA £17
Tomatoes, basil

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 from 12pm. 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 IDIOT SANDWICH FLIGHT £26
Mini beef, fish & vegetable sandwiches, fries, pickles & signature sauces

SEACO SMASH BURGER £25
Double patty burger with premium dry-aged, grass-fed British beef, Montgomery cheddar, beef-fat onions, confit tomato, house pickles, brioche bun & fries

GORDON RAMSAY FISH & CHIPS £29
Plaice, crushed peas, triple-cooked chips

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

MAIN COURSES

SLOW-GLAZED SUFFOLK DUROC PORK BELLY £29
Burnt apple, charred hispi, crispy sage, roasted shallots

BRICK CHICKEN £29
Chicken fat potatoes, confit garlic, roasting juices

WILD MUSHROOM RISOTTO £25
Aged Parmesan, thyme

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

FROM THE GRILL

45-DAY-AGED RIB-EYE £46
Premium grass-fed British beef, choice of sauce

LAMB RACK £39
UK free-range rack of lamb with chimichurri

CÔTE DE BOEUF TO SHARE £98
Premium grass-fed British beef, bone marrow butter

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

SEAFOOD

FRUITS DE MER ..... MARKET PRICE
Daily selection

WHOLE NATIVE LOBSTER .... MARKET PRICE
Garlic butter & fries

COD £36
Cockles, leeks, Champagne velouté

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

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

SIDES

FRIES £7
CHICKEN FAT POTATOES £7
CHARRED HISPI CABBAGE £7
TENDERSTEM BROCCOLI £7.5
MACARONI CHEESE £8
GEM SALAD £7.5
TRUFFLE FRIES £9

DESSERTS

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

STICKY TOFFEE PUDDING £12
Salted caramel, vanilla ice cream

ENGLISH STRAWBERRY TRIFLE £12
Vanilla custard, Chantilly

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.