

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 (v) 13

Butternut Squash Toast westcombe ricotta, crispy sage, chilli (v) 15

Jumbo Shrimp Cocktail horseradish, bloody mary sauce (gf) 18

Seabass Ceviche Tacos red onion salsa, coriander 17

Salads & Vegetables

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

Sweet Potato wild rice, quinoa, basil (vg, gf) 18

Butter Lettuce avocado, herbs, shallot dressing (vg, gf) 15

Caesar Salad 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, dijonaise, pickles, fries 20 add bacon + 3

Plates

Forest Mushroom Orecchiette thyme, chervil (vg) 23

Porthilly Mussels english cider, garlic bread 21

Atlantic Cod cauliflower chowder (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

Wilted Kale chilli, garlic (vg, gf) 8

Hispi Cabbage crispy shallots (vg) 8

Creamed Spinach nutmeg (gf) 9

New Potatoes herb butter (v, gf) 8

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

- Butternut Squash Toast** westcombe ricotta, crispy sage, chilli (v) 15
- Four Cheese Croquettes** jalapeño mayonnaise (v) 13
- Seabass Ceviche Tacos** red onion salsa, coriander 17
- Citrus Cured Salmon** horseradish, pink peppercorn, cucumber (gf) 17
- Jumbo Shrimp Cocktail** horseradish, bloody mary sauce (gf) 18
- Exmoor Caviar** tater tots, sour cream, chives 35
- Popcorn Buffalo Chicken** buttermilk ranch, pickled celery 15
- Beef Tartare** farm egg, horseradish, capers, focaccia crisp 19

Salads & Vegetables

- add burrata + 8 | add chicken + 10 | add hand-picked crab + 12
- Sweet Potato** wild rice, quinoa, basil (v, gf) 18
 - Butter Lettuce** avocado, herbs, shallot dressing (vg, gf) 15
 - Caesar Salad** baby gem, parmesan, croutons, anchovy dressing 16

Mains

- Forest Mushroom Orecchiette** thyme, chervil (vg) 23
- Porthilly Mussels** english cider, garlic bread 21
- Atlantic Cod** cauliflower chowder (gf) 29
- 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 Delicata Squash** salsa verde, pickled chilli (vg, gf) 27
- Cornish Seabass** brown butter, samphire, capers (gf) 53
- Spatchcock Chicken** wild rocket, lemon 49
- Dry Aged Boston Rib** green peppercorn sauce 97 includes a choice of two sides

Sides

- Mixed Leaves** shallot vinaigrette (vg, gf) 6
- Wilted Kale** chilli, garlic (vg, gf) 8
- Hispi Cabbage** crispy shallots (vg) 8
- Creamed Spinach** nutmeg (gf) 9
- New Potatoes** herb butter (v, gf) 8
- Fries** old bay mayonnaise (v) 6