GORDON RAMSAY AT

SEA CONTAINERS

GROUP MENU TWO £45 PER PERSON

AVAILABLE ALL DAY

STARTERS

SEACO SOURDOUGH
Brown shrimp butter, Cornish sea salt

ATLANTIC PRAWN PINT
Atlantic prawns, Marie Rose espuma, brown shrimp butter, cucumber, dill, buttered brown bread

BURRATA
Tomatoes, basil

SIGNATURE DISHES

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

BRICK CHICKEN
Chicken fat potatoes, confit garlic, roasting juices

WILD MUSHROOM RISOTTO
Aged Parmesan, thyme

SIDES

TRIPLE-COOKED CHIPS • CHARRED HISPI CABBAGE
GEM SALAD

DESSERTS

STICKY TOFFEE PUDDING
Salted caramel, vanilla ice cream

LEMON TART
Crème fraîche

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.

GORDON RAMSAY AT

SEA CONTAINERS

GROUP MENU THREE £75 PER PERSON

AVAILABLE ALL DAY

STARTERS

MALDON OYSTERS ADD CAVIAR + £20

YELLOWTAIL CRUDO
Pink grapefruit, jalapeño, sesame

BURRATA
Tomatoes, basil

SIGNATURE DISHES

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

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

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

SIDES

TRIPLE-COOKED CHIPS • CHICKEN FAT POTATOES
TENDERSTEM BROCCOLI • GEM SALAD

DESSERTS

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

ENGLISH STRAWBERRY TRIFLE
Vanilla custard, Chantilly

LEMON TART
Crème fraîche

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.

GORDON RAMSAY AT

SEA CONTAINERS

GROUP MENU FOUR £85 PER PERSON

AVAILABLE ALL DAY

STARTERS

MALDON OYSTERS (ADD CAVIAR + £20)

YELLOWTAIL CRUDO
Pink grapefruit, jalapeño, sesame

ATLANTIC PRAWN PINT
Atlantic prawns, Marie Rose espuma, brown shrimp butter, cucumber, dill, buttered brown bread

HAND-CUT BEEF TARTARE
Confit yolk, sourdough

SIGNATURE DISHES

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

COD
Cockles, leeks, Champagne velouté

45-DAY-AGED RIB-EYE (FOR SHARING)

SIDES

TRIPLE-COOKED CHIPS • CHICKEN FAT POTATOES • TRUFFLE FRIES
TENDERSTEM BROCCOLI • CHARRED HISPI CABBAGE

DESSERTS

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

ENGLISH STRAWBERRY TRIFLE
Vanilla custard, Chantilly

LEMON TART
Crème fraîche

BRITISH CHEESE SELECTION
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.