

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
Yellowtail Tuna Crudo citrus, seasame, chilli (gf) 19
Jumbo Shrimp Cocktail horseradish, bloody mary sauce (gf) 18
Seabass Ceviche Tacos red onion salsa, coriander 16

Salads

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

- Sweet Potato** wild rice, quinoa, basil (vg, gf) 18
Heritage Tomatoes burrata, sunflower seed vinaigrette (v, gf) 17
Butter Lettuce avocado, herbs, shallot dressing (vg, gf) 15
Caesar Salad baby gem, anchovy, parmesan, croutons 16

Sandwiches

- Haddock Fish Burger** battered haddock, gem lettuce, dill, tartare sauce 16
Chicken Club avocado mayo, bacon, lettuce, tomato, fries 19
Crispy Chicken Burger jalapeno slaw, buttermilk ranch 18
SeaCo Cheeseburger cheddar, lettuce, tomato, dijonaise, pickles, fries 20 add bacon + 3

Plates

- Trofie Pasta** kale & sunflower pesto, oven dried tomato, chilli (vg) 22
Porthilly Mussels butter, white wine, charred bread 21
Atlantic Cod cauliflower chowder (gf) 29
Brick Chicken confit garlic jus, salsa verde (gf) 24
Surrey Farm Rib Eye watercress, green peppercorn sauce (gf) 36

Sides

- Mixed Leaves** shallot vinaigrette (vg, gf) 6
Tenderstem Broccoli chilli (vg, gf) 9
Hispi Cabbage crispy shallots (vg) 8
Grilled Courgette herb mayonnaise (vg, gf) 8
Heritage Tomato basil, croutons (vg) 8
Fries old bay mayonnaise (v) 6

(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.

Snacks

- Cambrook Spiced Nuts** (v, n) 6
Nocellara Olives (vg, gf) 6
Blistered Peppers (vg, gf) 9
Four Cheese Croquettes jalapeño mayonnaise (v) 13
SeaCo Bread marmite butter (v) 6
English Oyster (gf) 4 each

Starters

- Exmoor Caviar** house-made potato crisps, sour cream, chives (gf) 35
Yellowtail Tuna Crudo citrus, sesame, chilli (gf) 19
Jumbo Shrimp Cocktail horseradish, bloody mary sauce (gf) 18
Seabass Ceviche Tacos red onion salsa, coriander 16
Beef Tartare farm egg, horseradish, capers, focaccia crisp 18
Popcorn Buffalo Chicken buttermilk ranch, pickled celery (gf) 14

Salads

- add burrata + 8 | add chicken + 10 | add hand-picked crab + 12
Sweet Potato wild rice, quinoa, basil (v, gf) 18
Heritage Tomatoes burrata, sunflower seed vinaigrette (v, gf) 17
Butter Lettuce avocado, herbs, shallot dressing (vg, gf) 15
Caesar Salad baby gem, anchovy, parmesan, croutons 16

Mains

- Trofie Pasta** kale & sunflower pesto, oven dried tomato, chilli (vg) 22
Porthilly Mussels butter, white wine, charred bread 21
Atlantic Cod cauliflower chowder (gf) 29
Brick Chicken confit garlic jus, salsa verde (gf) 24
Suffolk Pork Belly bramley apple ketchup, grilled baby gem, wholegrain mustard jus (gf) 25
SeaCo Cheeseburger cheddar, lettuce, tomato, dijonnaise, pickles, fries 20 add bacon + 3
Surrey Farm Rib Eye watercress, green peppercorn sauce (gf) 36

For the Table

- Charcoal Roasted Cauliflower** herb dressing, chilli (vg, gf) 25
Cornish Seabass brown butter, samphire, capers, lemon (gf) 52
Whole BBQ Chicken garlic, smoked paprika 48
Dry Aged Boston Rib Steak green peppercorn sauce (gf) 85 includes a choice of two sides

Sides

- Mixed Leaves** shallot vinaigrette (vg, gf) 6
Tenderstem Broccoli chilli (vg, gf) 9
Hispi Cabbage crispy shallots (vg) 8
Grilled Courgette herb mayonnaise (vg, gf) 8
Heritage Tomato basil, croutons (vg) 8
Fries old bay mayonnaise (v) 6