

Snacks

Cambrook Spiced Nuts (v, n) 6

Nocellara Olives (vg, gf) 6

Blistered Peppers (vg, gf) 9

English Oyster (gf) 4 each

SeaCo Bread marmite butter (v) 6

Four Cheese Croquettes jalapeño mayonnaise (v) 13

Seabass Ceviche Tacos red onion salsa, coriander 16

Bottomless Brunch*

Available for 1.5 hours

Prosecco 21 **Bloody Mary** 21 **Laurent Perrier La Cuvée** 65

Brunch

Avocado Toast pumpkin seeds, breakfast radish, lime (v) 13 add poached egg +3

Baked Eggs tomato, crumbled goat's cheese, sourdough toast (v) 19

Eggy Bread maple syrup, berries, vanilla cream (v) 17

Porthilly Mussels butter, white wine, charred bread 19

Lobster & Hashbrown Benedict poached eggs, hollandaise 30

Devon Crab Roll celery, mustard, brioche 26

Fried Chicken & Waffles green chilli slaw, fried egg, sesame, maple 19

Short Rib Hash fried egg, salsa verde 23

SeaCo Cheeseburger cheddar, lettuce, tomato, dijonnaise, pickles, fries 20 add bacon + 3

For the Table

Charcoal Roasted Cauliflower 25

herb dressing, chilli (vg, gf)

Cornish Seabass 52

brown butter, samphire, capers, lemon (gf)

Whole BBQ Chicken 48

garlic, smoked paprika

Dry Aged Boston Rib Steak 85

green peppercorn sauce (gf)

includes a choice of two sides

Salads

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

Heritage Tomatoes burrata, sunflower seed vinaigrette (v, gf) 17

Caesar Salad baby gem, anchovy, parmesan, croutons 16

Sides

Smoked Salmon lemon (gf) 9

Dry Cured Streaky Bacon (gf) 6

Mixed Leaves shallot vinaigrette (vg, gf) 6

Tenderstem Broccoli chilli (vg, gf) 9

Hispi Cabbage crispy shallots (vg) 8

Heritage Tomato basil, croutons (vg) 8

Grilled Courgette herb mayonnaise (vg, gf) 8

Fries old bay mayonnaise (v) 6

* Please note – food must be ordered to be eligible for Bottomless Brunch and £12 Brunch Cocktails

(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.

Drinks

Brunch Cocktails

Espresso Martini	12
Eristoff, Espresso, Coffee Liqueur	
Negroni	12
Vermouth, Campari, Gin	
Pear Drop	12
Grey Goose Pear, Bacardi Carta Oro, Cranberry Juice, Lime Juice, Gomme	
Aperol Spritz	12
Aperol, Prosecco, Soda Water	
Ocean Blue	12
Patron Silver, Blue Curacao, Cucumber Syrup, Tobasco, Lime Juice	
Pitcher Perfect (To Share)	30
Rosé Wine, Cointreau, Elderflower Cordial, Soda Water	

Mocktails

Ginger Smash	10
Thyme, Orgeat Almond Syrup, Pineapple, Lime, Ginger, Elderflower (n)	
Garden Spritz	10
Mango, Apple, Elderflower, Tonic	

Beer & Cider

NOAM Lager	8
Thornbridge Green Mountain IPA	8
Lucky Saint 0.5%	7
Gravity Theory Apple Cider	7
Galipette Cider 0.0%	6

Sparkling Wine

	GLS	BTL
Fiol Prosecco	10	44
Italy NV**		
Hattingley Valley Classic Reserve	15	76
England NV		
Della Vite Zero Sparkling Rosé (0.5%)	–	40
France NV		
Hattingley Valley Blancs de Blancs	–	92
England 2018		
Hattingley Valley Rosé	–	98
England 2020		

Champagne

	GLS	BTL
Laurent-Perrier La Cuvée , France NV	17	92
Laurent-Perrier Cuvée Rosé Brut France NV	24	148
Laurent-Perrier Heritage France NV	24	152
Laurent-Perrier Blanc - de Blancs France NV	–	152
Laurent-Perrier Brut Millesime France 2012	–	195
Laurent-Perrier Grand Siècle Itération N°25 France NV	–	450
Dom Perignon Brut France 2012	–	475

White Wine

	GLS	BTL
Stormy Cape Chenin Blanc South Africa 2024	9	32
Chateau Du Poyet Muscadet France 2023	10	38
Pinot Grigio DOC Alto Adige Italy 2024	12	45
Gavi Di Gavi DOCG Organic Italy 2024	14	52
Seresin Estate Sauvignon Blanc Organic New Zealand 2023	15	59
Domaine De Vauroux Chablis France 2023	16	65
Trimbach Pinot Blanc France 2022	–	49
Martin Codax Lias Rias Baixas Albarino Spain 2023	–	55
J.Drouhin Bourgogne Chardonnay France 2022	–	65
Sancerre Franck Millet France 2023	–	69
Trimbach Pinot Gris Reserve France 2018	–	79
Pouilly Fume Domaine Laporte France 2023	–	89
Planeta Cometa Italy 2023	–	99
Bernard Defaix Chablis 1er Cru Vaillo France 2021	–	120
Alain Chavy Puligny Montrachet France 2021	–	175
Domaine Jean-Michel Gaunoux & Fils Meursault France 2021	–	249

Rosé Wine

	GLS	BTL
Love by Leoube Organic France 2024 **	13	55
Secret by Leoube Organic France 2023 **	–	75
Chateau d' Esclans Whispering Angel France 2024	–	72

Red Wine

	GLS	BTL
CARE Garnacha Nativa Spain 2023	10	36
Crios Malbec Argentina 2023	11	45
Chateau Dubard Bel-Air France 2022	12	52
Rapaura Springs Pinot Noir New Zealand 2022	13	55
Sierra Cantabria Crianza Rioja Spain 2020	14	59
Crasto Superior Portugal 2021	15	64
Casa Brancaia Organic Chianti Classico Italy 2022	17	70
La Spinetta Barbera D'asti Italy 2022	–	70
J.Drouhin Pinot Noir France 2021	–	80
Sierra Cantabria Reserva Spain 2017	–	90
Crozes Hermitage Giles Robin France 2022	–	99
Thelema Reserve Merlot South Africa 2021	–	110
Saint Emillion Grand Cru Dame Gaffelier France 2014	–	125
Barolo Fontanafredda Italy 2019	–	130
Scala Dei Sant Antoni Spain 2016	–	150
Saint Estephe Chateau Phelan Segur France 2018	–	175
Marchese Antinori Tignanello , Italy 2018	–	350

**Magnum bottle available. Please speak to a member of staff for prices.

All wines are subject to availability and an alternative may be offered. 125ml measures of wine and 25ml measures of spirits are available. All prices are in GBP and inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 13.5% will be added to your bill.