

Starters

- English Oyster** lemon (gf) 4 each
Blistered Peppers sea salt (vg, gf) 9
SeaCo Bread marmite butter (v) 6
Devon Crab on Toast aioli, lemon 19
Seabass Ceviche Tacos red onion salsa, coriander 16
Four Cheese Croquettes jalapeño mayonnaise (v) 13

Salads & Sandwiches

- Beetroot Carpaccio** brightwell ash goats' cheese, candied walnuts (v, gf, n) 18
Heirloom Tomato english burrata, sunflower pesto (v, gf) 18
Butter Lettuce avocado, herbs, shallot dressing (v, gf) 15 add hand-picked crab + 12
Kale Caesar anchovy, doddington cheese 16 add chicken + 10
Haddock Fish Burger battered haddock, gem lettuce, dill, tartare sauce 16
Grilled Chicken Club lettuce, bacon, avocado-tarragon mayonnaise, bloomer 17
Crispy Buffalo Chicken Tom's secret sauce, lettuce, blue cheese, brioche 18
SeaCo Cheeseburger beef patty, cheddar, bacon, red onion, fries 20

Plates

- Wild Mushroom Pot Pie** leeks, carrots, puff pastry (vg) 18
Porthilly Mussels butter, white wine, charred bread 19
Cornish Bone-In Lemon Sole fennel, clam chowder, sea herbs (gf) 30
Brick Chicken confit garlic jus, oregano (gf) 21
Surrey Farm Ribeye watercress, green peppercorn sauce (gf) 36

Sides

- Mixed Leaves** shallot vinaigrette (vg, gf) 6
Marinated Isle of Wight Tomatoes parsley (vg, gf) 8
Summer Courgette chilli (vg, gf) 8
Hispi Cabbage crispy shallots (vg) 8
Fries old bay mayonnaise (v) 6