



THE SEAHORSE

## M E N U

### S M A L L P L A T E S & S H A R E R S

#### TO START WITH

**Marinated olives**  
(Kcal 363) (PB, Gif) 4

**Rosemary focaccia and herb oil**  
(Kcal 247) (PB) 4

**Smoked almonds**  
(Kcal 504) (PB, Gif) 5

**Smoked beetroot tartare,**  
mustard aioli, salt and pepper  
crackers (Kcal 130)  
(V) 6.5

**Chermoula broccoli,**  
carrot puree, coriander yoghurt,  
toasted almonds (Kcal 119)  
(PB, Gif) 6.5

**Grilled prawns,**  
Peri Peri butter  
(Kcal 286) (Gif) 9.5

**Goats cheese brûlée,**  
hot honey drizzle,  
toast (Kcal 514)  
(V) 7

**Vegetable tempura,**  
ponzu dipping sauce  
(Kcal 170) (PB, Gif)  
6.5

**Mezze Hummus to share,**  
aubergine dip, tzatziki, crudites,  
olives and flat bread (Kcal 980)  
(V) 17.5

**Watermelon salad,**  
feta, olive crumb, lemon dressing,  
mint (Kcal 458) (V, Gif) 7

**Moroccan lamb skewers,**  
spiced aubergine, pomegranate,  
yogurt, pine nuts (Kcal 422) (gif)  
11

**Charcuterie to share,**  
cured meats, coastal cheddar,  
chutney, pickles, olives, salt  
and pepper crackers (Kcal 970)  
19.5

### M A I N S

**Tamarind roasted squash,**  
peanut & herb chutney, coconut  
butter bean curry (Kcal 667)  
(PB, Gif) 15.5

**8oz cheeseburger,**  
burger sauce, gherkins and fries  
(Kcal 1126) 15

**Roasted chicken supreme,**  
potato gratin, mixed greens,  
chicken jus, bacon crumb  
(Kcal 748) (Gif) 18

**Honey & thyme halloumi salad,**  
avocado, pickled red onion, cherry  
tomatoes, lemon dressing, crispy  
shallots (Kcal 632) (V, Gif) 14.5

**Fillet mignon,**  
cacio e pepe mushroom cream  
sauce, roasted mushrooms, greens  
(Kcal 321) (Gif) 32

**Gilthead Bream,**  
red pepper relish, shaved  
fennel, lemon, & chilli  
(Kcal 227) (Gif) 19

**Battered haddock,**  
chips, tartare sauce, crushed  
peas (Kcal 1067) (Gif) 16.5

**Roasted cauliflower,**  
sticky sesame sauce, lemon  
spiked wild rice, seasonal salad  
(Kcal 441) (PB, Gif) 15

**Pan fried cod,**  
Smokey butter bean, spinach,  
tomato, black olive cassoulet (Kcal  
416) (Gif) 18

### S I D E S

**Confit potato,**  
cacio e pepe sauce, parmesan  
cheese (Kcal 365) (V, Gif) 5

**Tenderstem broccoli,**  
chermoula dressing (Kcal 119)  
(PB, Gif) 5

**Rocket, radicchio,  
parmesan salad** (kcal 126)  
(V, Gif) 5

**Chunky chips** (Kcal 324)  
(PB, Gif) or **skinny fries,**  
(Kcal 369) (PB, Gif) 4

**Crispy rosemary potatoes,**  
garlic butter dip (Kcal 237)  
(V, Gif) 5

### S W E E T

**Selection of cheeses,**  
spiced tomato chutney,  
crackers (Kcal 778)  
(V, Gifa) 10.5

**Lemon blondie,**  
roast peach brûlée, Vanilla  
cream (Kcal 312) (V) 7

**Chocolate brownie sundae,**  
toasted hazelnuts, warm  
chocolate sauce (Kcal 447)  
(PB, Gif,) 7

**Coffee lotus biscuit,**  
whipped cream  
(Kcal 507) (PB) 6.5

Key for Symbols:  
Vegetarian - **V** Plant Based - **PB** Gluten Ingredient Free - **Gif**  
Gluten Ingredient Free Available - **Gifa**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A voluntary 10% service charge will be added to your bill today, all of which goes directly to the team. Please ask your server to remove this if you would rather it were not added. Due to shared fryers being use in our kitchen some fried items may contain gluten, dairy, crustaceans or fish. Please speak to a member of our team if you have an allergy.



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## DRINKS LIST

### WHITE

	125ml	175ml	250ml	Bottle
<b>Revenant Chenin Blanc</b> Yellow fruits and limes	4.95	6.75	9.45	27
<b>Il Badalisc Pinot Grigio</b> Dry and refreshing, apples and pears	5.35	7.25	10.15	29
<b>Vila Nova Vinho Verde</b> Ripe melon and sherbet lemon, spritz finish	6.45	8.75	12.25	35
<b>Cave de l'Ormarine Duc de Morny Picpoul de Pinet</b> Vibrant and fresh, ideal with fish and vegetable dishes	6.6	9	12.6	36
<b>Vidal Sauvignon Blanc</b> Abundant gooseberry aromas with a full citrus zing	6.95	9.5	13.3	38
<b>Menade Organic Verdejo</b> Stone fruit aromas, white peach and herbal characters				44
<b>Genetie Macon-Charnay-les-Macon "Les Piliers"</b> Rich and creamy chardonnay with underlying finesse	8.45	11.5	16.1	46
<b>Santa Seraffa Gavi del Comune di Gavi</b> Aromas of flora, citrus and green apple, hints of frangipane				46
<b>Papagiannakos Kalogeri Malagouzia</b> White peach and apricot aromas, ripe, zesty and fresh				49
<b>Les Héritiers Saint-Genys Santenay Blanc</b> Gentle oak and ripe lemon nose, classic Burgundy, lovely long finish				65

### RED

	125ml	175ml	250ml	Bottle
<b>Peribanez Tempranillo Tinto</b> Bright aromas of bramble fruit, touch of spice on the finish	4.95	6.75	9.45	27
<b>Benjamin Malbec</b> Fruity and supple, smooth and chocolately	5.9	8	11.2	32
<b>'Boutinot "Les Coteaux"</b> <b>Cotes du Rhone Villages</b> Brambly fruit, subtle oaky nuances, sweet spice	6.25	8.5	11.9	34
<b>Tabali Gran Reserva Malbec</b> Plums, sour cherry and aromas of violets, full and intense	7.15	9.75	13.65	39
<b>Les Pivoines, Beaujolais Villages</b> Juicy, super ripe gamay fruit, flavours of summer fruit compote				42
<b>Rippa Dorii Ribera del Duero Crianza</b> Bramble fruit, vanilla, nutmeg and sweet spice, rich and complex				45
<b>Apis Mellifera Cairanne Vin Biologique</b> Bright and fresh GSM, summer red berry fruits and spicy notes				46
<b>Keith Tulloch Shiraz Viognier</b> Super-ripe black cherry nose, gentle vanilla and cinnamon spice, rich and velvety				49
<b>Vallet Freres Beaune Premier Cru "Les Epenottes"</b> Classic Pinot, refreshing sour cherries, delicious red berries, supple tannins				78

### SPARKLING & CHAMPAGNE

#### ROSÉ

	125ml	175ml	250ml	Bottle
<b>Piattini Pinot Grigio Rose</b> Crisp, dry and well balanced	5.35	7.25	10.15	29
<b>Pierre Chainier "Selection 1749", Rose d'Anjou</b> Summer pudding aromas, sweeter style	6.25	8.5	11.9	34
<b>Ontanon Clarete Rose</b> Pale coral pink, red berry aromas, elegant, dry finish	7.15	9.75	13.65	39
<b>Maison Boutinot Cuvee Edalise</b> Classic Provencal, delicate and moreish	8.05	11	15.4	44
<b>Maison Boutinot Cuvee Edalise Magnums</b>				84
<b>Whispering Angel</b> Aromas of summer berries and fresh lemon peel, soft and sophisticated	10.65	14.5	20.3	58
<b>Whispering Angel Magnums</b>				105

	125ml	175ml	Bottle
<b>Le Dolci Colline</b> Classic Prosecco, with green fruits and soft bubbles	7	9	34
<b>Le Dolci Colline Rose</b> Hints of raspberry and a beautiful, pale colour			35
<b>Domaine J.Laurens, Cremant de Limoux "Les Graiménous"</b> Bright, fresh and citrusy with savoury notes			45
<b>Henners</b> Incredible English fizz, with orange peel and pear-drop notes	11	15	60
<b>Champagne Pol Roger Brut Reserve NV</b> Refined, dry finish lingers on vanilla and brioche notes			75
<b>Champagne Pol Roger Brut Vintage, 2013</b> Notes of pastry and toasted creaminess, perfectly balanced			125
<b>Champagne Pol Roger Brut Vintage Rose, 2012</b> Salmon pink in colour, citrus notes of blood orange, with plush red fruit			135