



THE SEAHORSE

Marinated olives 4
(pb)

Rosemary focaccia, herb dip 4
(pb)

Smoked almonds 5
(pb)

ROCK OYSTERS

Served on ice with either lemon & shallot vinegar or lime & Vietnamese dressing

3.5 each

6 for 19.5

9 for 27.5

12 for 35

SMALL PLATES

Conference pear, shaved cauliflower, lime & peanut dressing (pb, gif) 7

Roasted butternut squash soup, sticky miso mushrooms, spring onion oil (pb, gif) 7.5

Grilled prawns, peri-peri butter (gif) 9.5

Braised beef croquettes, sauce Robert 9

Coconut curried mussels, coriander, spring onion & lime, toasted sourdough 9.5

Lamb skewers, spiced aubergine, pomegranate yogurt, pine nuts (gif) 11

ROASTS

Served alongside a giant Yorkshire pudding, roast potatoes, braised red cabbage, winter roots, seasonal greens, gravy

Winter vegetable & lentil pithivier (pb) 17

Striploin of beef, horseradish creme fraiche 21

Lemon & thyme marinated chicken supreme, bacon crumb 19.5

Slow roasted pork belly, Bramley apple sauce 19

Trio of meats (chicken, pork & beef) 28

MAINS

Battered haddock, chips, tartare sauce, crushed peas (gif) 16.5

Sweet potato, peanut & black bean casserole, roasted hazelnuts, wild lemon rice, kale crisps (pb) 15.5

Pan fried seabass, roasted Jerusalem artichokes, tenderstem broccoli, orange & tarragon sauce (gif) 22.5

SIDES

Cauliflower cheese 6

Pigs in blankets 7

Crushed new potatoes, garlic & parsley butter (v) 4

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
A voluntary 12.5% 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 used in our kitchen some fried items may contain gluten, dairy, crustaceans or fish. Please speak to a member of our team.

Key for Symbols: Vegetarian (v), Plant based (pb), gluten ingredient free (gif)