



THE SEAHORSE

Marinated olives (pb) 4

Rosemary focaccia, herb dip (pb) 4

Smoked almonds (pb) 5

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

3 for 21

Sticky pigs cheeks, creamed celeriac puree, crispy pancetta, sage & red wine jus 9

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

Grilled prawns, peri-peri butter (gif) 9.5

Peppered mackerel & watercress salad, beetroot, pickled red onions, roasted cashew nuts (gif) 8.5

Tempura cauliflower, pumpkin seeds & sticky orange tamari sauce (pb, gif) 8.5

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

LUNCH SPECIALS

£15 incl 175ml Picpoul de Pinet or Cote du Rhone

Lentil shepherds pie, smashed roots, sauteed greens, crispy shallots (pb)

Moules mariniere, fries

Steak frites, chimichurri butter, watercress

MAINS

Fillet steak, thyme roasted onion, buttered winter greens, red wine jus (gif) 32
add a trio of garlic & thyme prawns for your surf 5

Pan roasted hake, crushed potatoes, buttered kale, tempura prawn, seafood bisque (gif) 21

Chicken supreme, creamed leeks, sauteed girolles, bacon crumb (gif) 19.5

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

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

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

Slow cooked braised beef short rib, horseradish mash, braising gravy, buttered greens (gif) 24.5

SIDES

Fat chips (pb, gif) 4

Sauteed tenderstem broccoli (pb, gif) 4

Pear, stilton & walnut salad, honey mustard dressing (v, gif) 4

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