



THE SEAHORSE

M E N U

M A L D O N R O C K O Y S T E R S

lemon and shallot vinegar or lime and Vietnamese dressing
£3.5 each / 6 for 19.5 / 9 for £27.5 / 12 for £35 (Gif)



T O S T A R T W I T H

Smoked almonds 5
(PB, Gif)

Marinated olives 4
(PB, Gif)

Focaccia, herb dip 4

Lamb skewers 12
spiced aubergine, pomegranate
yoghurt (Gif)

Teriyaki mackerel fillet 8.5
pickled radish, samphire, soy and
ginger dressing

S T A R T E R S

Grilled Tiger Prawns 9.5
peri peri butter
(Gif)

Burrata 11
cherry tomatoes, broad beans,
kalamata olives, mint (V, Gif)

Scottish mussels 10
white wine, parsley, cream,
rustic sourdough

Chilli & lime glazed tofu 7.5
Asian greens, toasted sesame
(PB, Gif)

S H A R I N G P L A T E S

Seafood sharer 38.5
Hot smoked salmon, king prawns,
smoked mackerel pâté, whole dressed
crab, caper berries, lemon mayo,
toasted sourdough

Portobello Mezze 18
hummus, spiced aubergine, marinated
olives, pomegranate yoghurt, tomato,
chickpea, feta and mint salad, toasted
flat bread (V)

Charcuterie plate 25
bresaola, Parma ham, salami, chorizo,
kohlrabi remoulade, cornichons,
toasted sourdough

M A I N S

Fillet steak 34
chips, green beans, slow roasted
tomatoes, garlic and tarragon butter
(Add a trio of prawns 5) (Gif)

Roast cannon of lamb 25
broad bean and mint puree, potato
gratin, black olive jus, crumbled feta
(Gif)

Warm salad of roasted chicken 16.5
smoked bacon, avocado, soft boiled
egg, lemon vinaigrette

Pan roasted cod 19.5
tenderstem broccoli, steamed mussels,
cider sauce, samphire, chive oil
(Gif)

Fillet of bream 19.5
charred fennel and kohlrabi salad, salsa
rossa, crispy capers (Gif)

Battered haddock 17
chips, tartare sauce, crushed peas
(Gif)

Stuffed aubergine puttanesca 13.5
rocket, pangrattato crumb (PB)

**Za'atar roasted king
oyster mushrooms** 15
baby spinach, charred fennel,
crispy chickpeas, pomegranate,
tahini dressing (PB, Gif)

Scottish mussels 18
white wine, parsley, cream,
rustic sourdough

Dressed Brixham crab 22
fries, fennel & samphire salad
(Gif)

S I D E S

Roasted new potatoes 4
parmesan, truffle oil and chives
(V, Gif)

Green beans 5
salsa verde, pinenuts
(Gif)

Charred tender stem broccoli 4.5
lemon and oregano
(PB, Gif)

Summer salad 5
avocado, cherry tomato and
feta salad (V, Gif)

Skinny fries 4
(V, Gif)

Fat chips 4
(PB, Gif)

D E S S E R T S

Selection of cheeses 9.5
red onion marmalade, sea salt
crackers (V)

Lemon almond cake 6.5
macarated strawberries,
vanilla ice cream (V, Gif)

Black forest chocolate trifle 6
(PB)

Peach melba ice cream sundae 7
(PB, Gif)

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

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 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.

WHITE WINE

	175ml	250ml	Bottle
Revenant Chenin Blanc Yellow fruits & limes, South Africa	7	9.8	28
Ancora Pinot Grigio Apple and citrus aromas lead to a crisp, clean and delicate palate, Italy	7.5	10.5	30
Cave de l'Ormarine Picpoul de Pinet Vibrant & fresh, ideal with fish & vegetable dishes, France	9.25	12.95	37
Vila Nova Vinho Verde Ripe melon & sherbet lemon, spritz finish, Portugal	9	12.6	36
Vidal, Sauvignon Blanc Classically aromatic with zesty citrus notes, New Zealand	9.75	13.65	39
Tabali Pedregoso Gran Reserva Viognier Bright and expressive Viognier at its aromatic, uniquely brilliant best, Chile	10	14	40
Menade Organic Verdejo Stone fruit aromas, white peach & herbal characters, Spain			45
Genetie Macon Charney les- Macon "les pillas" Freshly cut hay and meadowsweet for the nose, crunchy greenegages for the palate, France	11.75	16.45	47
Santa Seraffa Gavi del Comune di Gavi Flora, citrus and green apple combined with more complex hints of frangipane, Italy			47
Papagiannakos Kalogeri Malagouzia Lifted white peach, apricot and white blossom aromas, Greece			50
Les Héritiers Saint-Genys Santenay Blanc Flavours are long and complex with a hint of pithy white grapefruit adding freshness, France			70

ROSÉ

	175ml	250ml	Bottle
Piattini Pinot Grigio Rosé Pale coral pink, a dry, fresh and fruity rosé with delicate aromas of red berries, Italy	7.5	10.5	30
Pierre Chainier "Selection 1749", Rosé d'Anjou Watermelon pink, with summer pudding aromas on the nose, France	9	12.6	36
Ontanon Clarete Rosé Pale coral pink, red berry aromas, elegant, dry finish, Spain			40
Maison Boutinot Cuvee Edalise Classic Provençal, delicate & moreish, France	11	15.4	44
Maison Boutinot Cuvee Edalise Magnum			85
Whispering Angel Fresh, with elegant summer berry rounded with citrus and strawberry finish, France			60

SPARKLING & CHAMPAGNE

	175ml	250ml	Bottle
Le Dolci Colline Prosecco Classic Prosecco, green fruits & soft bubbles, Italy	9	9	35
Le Dolci Colline Prosecco Rosé Classic Prosecco, green fruits & soft bubbles, Italy	9	9	35
Domaine J.Laurens, Cremant de Limoux "Les Graiménous" Ripe yellow apple and baking spices with a lick of citrus, France			47
Henners Brut Sparkling Wine Incredible English fizz, orange peel & pear drop notes, East Sussex	11.35	15.5	62
Champagne Pol Roger Brut Reserve Orchard fruits, delicate florals & toasty nuances, France			80
Champagne Pol Roger Brut Vintage Rosé Orchard fruits, delicate florals & toasty nuances, France			145

RED WINE

	175ml	250ml	Bottle
Peribanez Tempranillo Tinto Bright aromas of bramble fruit, touch of spice to finish, Spain	7	9.8	28
Mr Pat Merlot Soft & juicy, plenty of plums, Australia	7.5	10.5	30
Adobe Pinot Noir Medium bodied with fresh strawberries, subtle spice, Chile	8.75	12.25	35
Benjamin Malbec Bright and intense, fresh fruity aromas of plum and cherry, Argentina			34
Boutinot "Les Coteaux" Cotes du Rhone Villages Plums, sour cherry & aromas of violets, full & intense, Chile			36
Les Pivones Beaujolais Villages Juicy, super ripe, flavours of summer fruit compote, France			43
Rippa Dori Ribera del Duero Crianza Bramble fruit, vanilla, nutmeg & sweet spice, Spain			47
Apis Mellifera Cairanne Vin Biologique Summer red berry fruits combine with spicy notes, leading to a long, fruity finish, France			48
Keith Tulloch Shiraz Viognier Perfumes of super-ripe black-cherry with background hints of pretty white-flower jasmine, Australia			50
Clos de la Cure, St Emilion Grand Cru 2015 Juicy red and black fruits with some drier cedary streaks on the palate, France			59
Vallet Freres Beaune Premier Cru "Les Epenottes" Refreshing sour cherries, delicious red berries, crisp acidity and supple tannins, France			80

COCKTAILS

Sea breeze Absolut vodka, cranberry juice, grapefruit juice, lime	10	Ranch 616 El Jimador, Cointreau, lime juice, soda, lime wheel	12.5
Bicicletta Campari, pinot grigio Ancora, soda, orange	10	Dark & Stormy Goslings dark rum, ginger beer, angostura, lime	13
Negroni Beefeater dry gin, Campari, Martini Rosso, orange	12	Old Fashioned Woodford Reserve, angostura, brown sugar, orange	12
House bloody mary Dbl Absolut vodka, tomato juice, celery & spice	11	Moscow Mule Absolut vodka, gingerbeer, lime	11.5

SEAHORSE SPRITZES

Tequila Spritz El Jimador, orange juice, cranberry juice, soda & lime	11
Spring fever Prosecco rose, lemon juice, elderflower cordial, angostura, strawberry & lemons, soda	10.5
Hugo St Germain elderflower liquor, prosecco, mint, lemon, soda	11
Aperol Spritz Aperol, prosecco, soda, orange wheel	11

PERFECT GIN SERVES (ALL MEASURES 50ML)

Brighton G&T Brighton gin, Indian tonic, orange garnish	13
Mediterranean Malfy lemon gin, Mediterranean tonic, lemon & rosemary	15
Citrus Beefeater blood orange gin, blood orange & elderflower tonic, grapefruit	11.5
White peach & jasmine Sipsmith gin, white peach & jasmine soda, grapefruit & rosemary	12.5
Sloe down Sipsmith sloe gin, lemon tonic, strawberry & lemon	11.5

125ml measure available upon request of all wines sold by the glass. All our wines are vegetarian, unless otherwise stated, and contain sulphites but are free from all other known allergens. Please ask a member of our team for today's range of house cocktails