



## 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

### STARTERS

Teriyaki mackerel fillet, pickled raddish, samphire, soy & ginger dressing 9

Burrata, cherry tomatoes, broad beans, kalamata olives & mint (v, gif) 11

Grilled tiger prawns, peri-peri butter (gif) 9.5

Chilli & lime glazed tofu, Asian greens, toasted sesame (pb, gif) 8.5

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

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

### SHARING PLATES

Seafood sharer 39.5  
smoked salmon, king prawns,  
smoked mackerel pate, whole  
dressed crab, caper berries, mayo &  
toasted soughdough

Portobello mezze 19  
hummus, spiced aubergine,  
marinated olives, pomegranate yoghurt,  
tomato, chickpea, feta & mint salad &  
toasted flat bread

Charcuterie 26  
bresola, Parma ham, salami,  
chorizo, kohrabi remoulade,  
cornichons & toasted sourdough

### MAINS

8oz Rib eye steak, fat chips, slow roasted tomatoes, rocket, garlic & tarragon butter (gif) 28  
*add a trio of garlic & thyme prawns for your surf 5 (gif)*

Seahorse cheese burger, lettuce, burger sauce, pickles, fries 17

Warm salad of chicken, smoked bacon, avocado, soft boiled egg & lemon vingrette 17.5

Battered haddock, chips, tartare sauce, crushed peas (gif) 17.5

Fillet of bream, charred fennel & kohlrabi salad, salsa rossa & crispy capers (gif) 21.5

Pan roasted cod, tenderstem broccoli, steamed mussels, cider sauce, samphire & chive oil (gif) 22.5

Stuffed aubergine puttanesca, rocket & pangrattato crumb (pb) 13.5

Dressed brixton crab, fries, fennel & samphire salad (gif) 25

Za'atar roasted king oyster mushroom, baby spinach, charred fennel, crispy chickpeas, pomegranate & tahini dressing (pb, gif) 16.5

Scottish mussels, white wine, parsley, cream & rustic sourdough 18.5

### 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)