

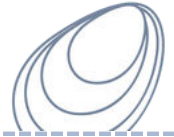


THE SEAHORSE

# M E N U

## MALDON ROCK OYSTERS

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



## TO START WITH

**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 9**  
pickled radish, samphire, soy and ginger dressing

## STARTERS

**Grilled Tiger Prawns 10**  
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 8.5**  
Asian greens, toasted sesame (PB, Gif)

## SHARING PLATES

**Seafood sharer 39.5**  
smoked salmon, king prawns, smoked mackerel pâté, whole dressed crab, caper berries, lemon, mayo, toasted sourdough

**Portobello Mezze 19**  
hummus, spiced aubergine, marinated olives, pomegranate yoghurt, tomato, chickpea, feta and mint salad, toasted flat bread (V)

**Charcuterie plate 26**  
bresaola, Parma ham, salami, chorizo, kohlrabi remoulade, cornichons, toasted sourdough

## MAINS

**8oz Rib eye steak 28**  
chips, , slow roasted tomatoes, garlic and tarragon butter (Add a trio of prawns 5) (Gif)

**House cheeseburger 17**  
fries, lettuce, tomatoes, burger sauce, pickles

**Warm salad of roasted chicken 17.5**  
smoked bacon, avocado, soft boiled egg, lemon vinaigrette

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

**Fillet of bream 21.5**  
charred fennel and Rocket salad, salsa rossa, crispy capers (Gif)

**Battered haddock 17.5**  
chips, tartare sauce, crushed peas (Gif)

**Chickpea & Mushroom burger 16**  
sriracha mayo, lettuce, tomato, fries (PB, Gif)

**Za'atar roasted king oyster mushrooms 16.5**  
baby spinach, charred fennel, crispy chickpeas, pomegranate, tahini yoghurt (PB, Gif)

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

**Dressed Brixham crab 25**  
fries, summer salad & mayo (Gif)

## SIDES

**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)

## DESSERTS

**Selection of cheeses 10.5**  
red onion marmalade, sea salt crackers (V)

**Lemon almond cake 7.5**  
macarated strawberries, vanilla ice cream (V, Gif)

**Black forest chocolate trifle 7.5**  
(PB)

**Peach melba ice cream sundae 7.5**  
(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
<b>Revenant Chenin Blanc</b> 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
<b>Cave de l'Ormarine Picpoul de Pinet</b> Vibrant & fresh, ideal with fish & vegetable dishes, France	9.25	12.95	37
<b>Vila Nova Vinho Verde</b> Ripe melon & sherbet lemon, spritz finish, Portugal	9	12.6	36
<b>Vidal, Sauvignon Blanc</b> Classically aromatic with zesty citrus notes, New Zealand	9.75	13.65	39
<b>Tabali Pedregoso Gran Reserva Viognier</b> Bright and expressive Viognier at its aromatic, uniquely brilliant best, Chile			37
<b>Menade Organic Verdejo</b> Stone fruit aromas, white peach & herbal characters, Spain			45
<b>Genetie Macon Charney les-Macon "les pillas"</b> Freshly cut hay and meadowsweet for the nose, crunchy greengages for the palate, France	11.75	16.45	47
<b>Santa Seraffa Gavi del Comune di Gavi</b> Flora, citrus and green apple combined with more complex hints of frangipane, Italy			47
<b>Papagiannakos Kalogeri Malagouzia</b> Lifted white peach, apricot and white blossom aromas, Greece			50
<b>Les Héritiers Saint-Genys Santenay Blanc</b> Flavours are long and complex with a hint of pithy white grapefruit adding freshness, France			70

## ROSÉ

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

## SPARKLING & CHAMPAGNE

	125ml	175ml	Bottle
<b>Le Dolci Colline Prosecco</b> Classic Prosecco, green fruits & soft bubbles, Italy	7	9	35
<b>Le Dolci Colline Prosecco Rosé</b> Classic Prosecco, green fruits & soft bubbles, Italy	7	9	35
<b>Domaine J.Laurens, Cremant de Limoux "Les Graiménous"</b> Ripe yellow apple and baking spices with a lick of citrus, France			35
<b>Henners Brut Sparkling Wine</b> Incredible English fizz, orange peel & pear drop notes, East Sussex	11.35	15.5	62
<b>Champagne Pol Roger Brut Reserve</b> Orchard fruits, delicate florals & toasty nuances, France			80
<b>Champagne Pol Roger Brut Vintage Rosé</b> Orchard fruits, delicate florals & toasty nuances, France			145

## RED WINE

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

## COCKTAILS

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

## SPRITZES

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

## PERFECT GIN SERVES (ALL MEASURES 50ML)

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