



THE SEAHORSE

M E N U

MALDON ROCK OYSTERS

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



TO START WITH

Marinated olives 4
(pb, gif)

Focaccia, herb dip 4
(v)

Smoked almonds 4
(pb, gif)

STARTERS

Lamb skewers 12
spiced aubergine, pomegranate
yoghurt (gif)

Steamed mussels 11
white wine, chorizo, tomato &
parsley, sourdough

Grilled Tiger prawns 10
peri peri butter (gif)

Bang bang chicken salad 8.5
roasted peanuts & chilli (gif)

Roasted beetroot 8
fig, vegan feta salad, toasted sunflower seeds,
maple & balsamic (pb, gif)

Confit duck croquettes 9.5
butternut squash puree,
Cumberland dressing

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

M A I N S

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

Grilled fillet of sea bass 22.5
Asian greens, coconut
curried mussels (gif)

Roast fillet of cod 21.5
peperonata, tender stem broccoli,
green olive tapenade (gif)

8oz fillet steak 32
thyme roasted onions, green beans,
garlic & parsley butter (gif)

Pork tender loin 18
celeriac dauphinoise, apple ketchup,
cavolo nero, red wine jus (gif)

Breast of chicken 18.5
charred leeks, crushed potatoes, wild
mushrooms, tarragon cream (gif)

**Roasted carrot &
butternut squash tagine 16**
winter tabbouleh, pumpkin seed
granola (pb)

Wild mushroom gnocchi 16.5
cavolo nero, stilton & walnut
pangrattato (v)

S I D E S

Fat chips 4.75
(pb, gif)

Fries 4.75
(pb, gif)

Charred tenderstem broccoli 5
lemon & oregano (pb, gif)

Green beans 5
salsa verde, pinenuts (pb, gif)

Roasted new potatoes 5
parmesan, truffle oil (v, gif)

Endive salad 5
pear, stilton, pumpkin seeds, maple,
mustard dressing (v, gif)

LUNCH SET MENU MON - FRI 12 - 5 PM

SET MENU PACKAGE TOTAL PRICE 3 COURSES **22.5**
OR SET MENU PACKAGE TOTAL PRICE 2 COURSES **18**

STARTERS

Butternut squash & Stilton soup,
parsley oil (v)

Bang bang chicken salad,
roasted peanuts & chilli (gif)

Roasted beetroot,
fig, vegan feta salad, toasted
sunflower seeds,
maple & balsamic (pb, gif)

M A I N S

Bavette steak,
skinny fries, garlic & parsley butter,
rocket salad (gif)

Steamed mussels,
white wine, cream, parsley,
toasted sourdough

**Roasted carrot &
butternut squash tagine,**
winter tabbouleh, pumpkin
seed granola (pb)

P U D D I N G S

Selection of ice cream,
chocolate sauce (pb)

**Black forest
chocolate trifle,**
(pb)

Chocolate brownie,
vanilla ice cream, chocolate sauce
(pb, gif)

P U D D I N G S

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

**Black forest
chocolate trifle 7**
(pb)

Apple & custard tartlet 7.5
blackberry, almond crumb (v)

Chocolate brownie 7
vanilla ice cream, chocolate
sauce (pb, gif)

Selection of ice creams 6.5
(pb)

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 used 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.