



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)

Potted prawns 11
pickled cucumber, sourdough

Grilled Tiger prawns 10
peri peri butter
(gif)

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

Confit duck croquettes 9.5
butternut squash puree,
Cumberland dressing

Jerusalem artichoke soup 7.5
truffle oil, artichoke crisps (pb, gif)

Heritage beetroot carpaccio 8
whipped feta, pomegranate dressing (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 24.5
crushed potatoes, tenderstem broccoli,
seafood bisque, tempura prawn (gif)

Braised featherblade of beef 22.5
parsnip mash, winter greens,
bourguignon gravy (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)

NEW YEARS EVE SET MENU DEC 31ST - 5PM OR 7.30PM SITTINGS

3 COURSES **65 PP PLUS FIZZ ON ARRIVAL**
BOOK A TABLE FOR 5 OR MORE FOR **59.5 PP PLUS FIZZ ON ARRIVAL**

ON ARRIVAL

Tempura rock oyster or tenderstem broccoli
w katsu mayo, Spring onion & radish salad

STARTERS

Vegetable ceviche
Pico de Gallo salsa, pomegranate,
jalapeno (pb, gif)

Beetroot & vodka cured salmon,
salmon keta, horseradish sour cream
& chives, toasted rye (gif on request)

Slow cooked pork croquettes
spiced apple, celeriac puree,
crispy kale, bacon crumb

M A I N S

Cumin roasted King oyster mushroom
cauliflower cous cous, baba ghanoush,
spiced carrot pickle, chermoula,
toasted pumpkins seeds (pb, gif)

Fillet of seabass
King prawns, saffron potatoes,
charred tenderstem, bouillabaisse
sauce, steamed samphire (gif)

Beef Wellington,
Parma ham & mushroom duxelles,
Jerusalem artichoke puree,
cavolo nero, red wine jus

P U D D I N G S

Chocolate baked Alaska,
Baileys creme Anglaise (v)

Sticky toffee pear pudding
marmalade sauce,
vanilla Chantilly cream (pb)

Stilton & mature cheddar cheese,
grapes, red onion chutney,
crisp bread (v, gif on request)

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 & lemon syllabub 7.5
brandy snap 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.