



THE SEAHORSE

## M E N U

### 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)

**Heritage beetroot carpaccio 8**  
whipped feta, pomegranate  
dressing (pb, gif)

**Bang bang chicken salad 8.5**  
roasted peanuts & chilli (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, walnut  
pangrattato  
(pb)

### 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 TO FRI

3 COURSES **22.5** OR 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 7**  
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 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.