THE SEAHORSE

MENU

Virgin Mary 7 | **Bloody Mary 11** | **Bolney Sussex Brut 10** *(125ml)*

MALDON ROCK OYSTERS

shallot vinaigrette (gif)

each 4 | 3 for 11 | 6 for 20

NIBBLES & STARTERS

Marinated olives 4
(pb)

Focaccia 4
herb dip (v)

Smoked almonds 5
(pb)

Herb butterbean fritters 8
harissa, sweet pepper sauce, lime, coconut yoghurt (pb, gif)

Roasted parsnip soup 8
Focaccia (gif avaialble)

Ox Cheek Nuggets 8.5
horseradish hollandaise, soused shallot

Crispy calamari 10
spiced pear puree, pickles charred focaccia (gif available)

Grilled tiger prawns 11
garlic butter, toasted foccacia (gif available)

ROASTS

All roasts are served with:
Homemade Yorkshire pudding, beef dripping roasted potatoes (plant-based option available), celeriac puree, maple & fennel roasted carrot, seasonal greens, swede mash & gravy.

Slow Roasted Lamb Shoulder 21
seared for a crispy coating

Dry Aged Rump of Beef 21.5
served pink

Roasted Wild Mushroom Pudding 17
(pb, without a yorkie)

Pork Shoulder & Crackling 19
baked apple sauce

Trio of Roasts 28
beef rump, chicken breast, pork shoulder & crackling

Half Herb Roasted Chicken 19.5
cranberry sauce

MAINS

Butternut squash risotto 15
rocket, vegan parmesan (gif, pb)

Roasted fillet of Salmon 19.5
spiced leeks, garlic crushed potatoes, brown crab croquette, lemon butter sauce

Battered Fish & Chips 17.5
mushy peas, house tartare (gif)

SIDES

Cauliflower cheese 6 *(v)* **| Sage & onion stuffing 4.5** *(v)* **| Pigs in blankets 6.5 | Winter greens 6 | Chunky chips 4.5** *(pb, gif)*

DESSERTS

Rhubarb & apple crumble 8
served with vanilla ice-cream (gif, pb)

Selection of Cheeses 9
artisan crackers, pear chutney

Chocolate fondant 9
chocolate sauce, chocolate ice cream

Sticky Toffee pudding 8
Vanilla *ice cream, marmalade butterscotch sauce*

KIDS

Fish & chips 7.5
(gif)

Roast chicken & Yorkie 10
veg, roast potatoes & gravy

Roast beef & Yorkie 12.5
veg, roast potatoes & gravy

Tomato Pasta 7.5
cheese (v)

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.