

# Breakfast

## **Baker's Selection** 7

house muffin, pain au chocolat, croissant,  
pain aux raisin (v)

## **Organic Porridge** 10

oat milk, banana, berries, maple cinnamon (vg, gf)

## **Yoghurt & Granola** 10

coconut (vg) or natural yoghurt (v), berries, pecans, mint

## **Buttermilk Pancake Stack** 12

blueberries, maple syrup (v)

## **Breakfast Baps** - all served with fried egg and chives

- Avocado (v) 7
- Streaky Bacon 7
- Cumberland Sausage 8

## **Two Eggs** 10

eggs any style, chives, sourdough toast (v)

## **Beans on Toast** 12

fried egg, cheddar cheese, baked beans, chives,  
thick cut toast (v)

## **Smoked Salmon Bagel** 16

cream cheese, scrambled eggs, chives

## **Three Egg Omelette** 13

goat's cheese, chives, wild rocket (v, gf)

## **Eggs Avocado** 16

poached eggs, crushed avocado & basil, chilli,  
english muffin, hollandaise, chives (v)

## **Eggs Benedict** 17

poached eggs, cured ham, english muffin,  
hollandaise, chives

## **Eggs Royale** 18

poached eggs, smoked salmon, english muffin,  
hollandaise, chives

## **Avocado Toast** 13

radish, pumpkin seeds, coriander, lime  
- Poached egg 3

## **Vegan Fry Up** 18

scrambled tofu, plant-based  
sausage, mushroom, tomato,  
hashbrowns, spinach, avocado,  
sourdough toast (vg)

## **Vegetarian Full English** 18

two eggs any style, plant-based  
sausage, mushroom, tomato,  
baked beans, feta cheese & chili,  
hashbrown, sourdough toast (v)

## **Full English** 20

two eggs any style, cumberland  
sausage, mushroom, streaky bacon,  
tomato, hashbrown, baked beans,  
black pudding, sourdough toast

## Sides

**Toast** (vg) 2

**Sliced Avocado** (vg, gf) 6

**Baked Beans** (vg, gf) 4

**Hash Browns** (vg) 5

**Roast Mushrooms** (vg, gf) 5

**Roast Tomato** (vg, gf) 5

**Smoked Salmon** (gf) 6

**Streaky Bacon** (gf) 6

## Drinks

**Specialty Coffee** 5

**Espresso** 4

**Macchiato** 4

**Hot Chocolate** 4

**Camelia's Specialty Tea** 4

**Orange Juice** 5

**Grapefruit Juice** 5

**Apple Juice** 5

**House Green Juice** 8

**Mimosa** 9

## Starters

- English Oyster** lemon (gf) 4 each
- Blistered Peppers** sea salt (vg, gf) 9
- SeaCo Bread** marmite butter (v) 6
- Devon Crab on Toast** aioli, lemon 19
- Seabass Ceviche Tacos** red onion salsa, coriander 16
- Four Cheese Croquettes** jalapeño mayonnaise (v) 13

## Salads

add burrata + 8 | add chicken + 10 | add hand-picked crab + 12

- Sweet Potato** wild rice, quinoa, basil (vg, gf) 18
- Heritage Beetroot** burrata, wild rocket (v, gf) 18
- Butter Lettuce** avocado, herbs, shallot dressing (v, gf) 15
- Caesar** romaine lettuce, parmesan, anchovies, croutons 16

## Sandwiches

- Haddock Fish Burger** battered haddock, gem lettuce, dill, tartare sauce 16
- Chicken Club** avocado mayo, bacon, lettuce, tomato, fries 17
- Crispy Buffalo Chicken** hot sauce, lettuce, blue cheese, brioche 18
- SeaCo Cheeseburger** cheddar, lettuce, tomato, pickles, fries 20 add bacon + 3

## Plates

- Wild Mushroom Pot Pie** leeks, carrots, puff pastry (vg) 18
- Porthilly Mussels** butter, white wine, charred bread 19
- Atlantic Cod** clam chowder, sea herbs (gf) 28
- Brick Chicken** confit garlic jus, oregano (gf) 21
- Surrey Farm Ribeye** watercress, green peppercorn sauce (gf) 36

## Sides

- Mixed Leaves** shallot vinaigrette (vg, gf) 6
- Tenderstem Broccoli** chilli (vg, gf) 9
- Heritage Carrots** maple glaze (vg, gf) 8
- Hispi Cabbage** crispy shallots (vg) 8
- Fries** old bay mayonnaise (v) 6

(v) vegetarian (vg) vegan (n) nuts (gf) gluten-free

If you have any allergies or intolerances, please speak to a manager about your requirements before ordering. A full list of allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current rate. Please note that a discretionary service charge of 13.5% will be added to your bill.

## Snacks

- Cambrook Spiced Nuts** (vg, n) 6
- Nocellara Olives** (vg, gf) 6
- Blistered Peppers** (vg, gf) 9
- SeaCo Bread** marmite butter (v) 6
- English Oyster** (gf) 4 each

## Starters

- Four Cheese Croquettes** jalapeño mayonnaise (v) 13
- Exmoor Caviar** house-made potato crisps, sour cream, chives (gf) 35
- Devon Crab on Toast** aioli, lemon 19
- Beef Tartare** farm egg, horseradish, capers, focaccia crisp 18
- Seabass Ceviche Tacos** red onion salsa, coriander 16
- Popcorn Buffalo Chicken** buttermilk ranch, pickled celery (gf) 14

## Salads & Vegetables

add burrata + 8 | add chicken + 10 | add hand-picked crab + 12

- Sweet Potato** wild rice, quinoa, basil (v, gf) 18
- Heritage Beetroot** burrata, wild rocket (v, gf) 18
- Butter Lettuce** avocado, herbs, shallot dressing (v, gf) 15
- Caesar Salad** baby gem, anchovy, parmesan, croutons 16

## Mains

- Wild Mushroom Pot Pie** leeks, carrots, puff pastry (vg) 18
- Porthilly Mussels** butter, white wine, charred bread 19
- Atlantic Cod** clam chowder, sea herbs (gf) 28
- Brick Chicken** confit garlic jus, oregano (gf) 21
- Suffolk Pork Chop** wholegrain mustard jus (gf) 24
- SeaCo Cheeseburger** cheddar, lettuce, tomato, pickles, fries 20 add bacon + 3
- Surrey Farm Ribeye** watercress, green peppercorn sauce (gf) 36

## For the Table

- Charcoal Roasted Cauliflower** herb dressing, chilli (vg, gf) 25
- Cornish Seabass** brown butter, samphire, capers, lemon (gf) 52
- Whole BBQ Chicken** garlic, smoked paprika 48
- Boston Rib of Beef** green peppercorn sauce (gf) 78

## Sides

- Mixed Leaves** shallot vinaigrette (vg, gf) 6
- Tenderstem Broccoli** chilli (vg, gf) 9
- Heritage Carrots** maple glaze (vg, gf) 8
- Hispi Cabbage** crispy shallots (vg) 8
- Fries** old bay mayonnaise (v) 6