

Snacks

Cambrook Spiced Nuts (vg, n) 6
Nocellara Olives (vg, gf) 6
Blistered Peppers (vg, gf) 9
English Oyster (gf) 4 each

SeaCo Bread marmite butter (v) 6
Four Cheese Croquettes jalapeño mayonnaise (v) 13
Seabass Ceviche Tacos red onion salsa, coriander 16

Bottomless Brunch*
 Available for 1.5 hours

Prosecco 21 **Bloody Mary** 21 **Laurent Perrier La Cuvée** 65

Brunch Cocktails**
 All 12

<p style="text-align: center;">Espresso Martini Eristoff, espresso, coffee liqueur</p> <p style="text-align: center;">Negroni Vermouth, Campari, gin</p> <p style="text-align: center;">Bramley Apple Martini Eristoff, manzana verde, Cointreau, lemon</p>	<p style="text-align: center;">Aperol Spritz Aperol, prosecco, soda water</p> <p style="text-align: center;">Heatwave Patron Silver, jalapeño pepper, cucumber, lime</p> <p style="text-align: center;">Commodore No.3 Rebel Rye whiskey, lemon thyme, black pepper</p>
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Brunch

Avocado Toast radish, pumpkin seeds, coriander, lime (v) 13 add poached egg +3
Baked Eggs tomato, onion, montgomery cheddar, bell pepper, sourdough (v) 18
Buttermilk Pancake Stack blueberries, maple syrup (v) 12
Porthilly Mussels butter, white wine, charred bread 19
Devon Crab Benedict poached egg, english muffin, hollandaise 26
New England Lobster Roll celery, mayonnaise, crispy shallots, brioche 32
Fried Chicken & Waffles bacon bits, maple syrup, spring onion 19
Rosemary Lamb Hash crispy potatoes, fried egg, mint salsa verde 23
SeaCo Cheeseburger cheddar cheese, lettuce, tomato, pickles, dijonnaise, fries 20 add bacon +3

For the Table

Charcoal Roasted Cauliflower 25
 herb dressing, chilli (vg, gf)

Cornish Seabass 52
 brown butter, samphire, capers, lemon (gf)

Whole BBQ Chicken 48
 garlic, smoked paprika

Boston Rib of Beef 78
 green peppercorn sauce (gf)

Sides

Smoked Salmon lemon (gf) 9
Dry Cured Streaky Bacon (gf) 6
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

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 romaine lettuce, parmesan, anchovies, croutons 16

* Please note - food must be ordered to be eligible for Bottomless Brunch
 ** Please note - food must be ordered to be eligible for £12 cocktails

(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.

Sunday Menu

Snacks

Cambrook Spiced Nuts (vg, n) 6
Nocellara Olives (vg, gf) 6
Blistered Peppers (vg, gf) 9
English Oyster (gf) 4 each

SeaCo Bread marmite butter (v) 6
Four Cheese Croquettes jalapeño mayonnaise (v) 13
Seabass Ceviche Tacos red onion salsa, coriander 16

Bottomless Brunch*

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Prosecco 21 **Bloody Mary** 21 **Laurent Perrier La Cuvée** 65

Brunch Cocktails**

All 12

Espresso Martini

Eristoff, espresso, coffee liqueur

Negroni

Vermouth, Campari, gin

Bramley Apple Martini

Eristoff, manzana verde, Cointreau, lemon

Aperol Spritz

Aperol, prosecco, soda water

Heatwave

Patron Silver, jalapeño pepper, cucumber, lime

Commodore No.3

Rebel Rye whiskey, lemon thyme, black pepper

Brunch

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Rosemary Lamb Hash crispy potatoes, fried egg, mint salsa verde 23
SeaCo Cheeseburger cheddar cheese, lettuce, tomato, pickles, dijonnaise, fries 20 add bacon +3

All Day Sunday Roast

Corn-Fed Chicken 23

roast potatoes, buttered carrots, leeks & tenderstem broccoli, Yorkshire pudding & gravy

Hereford Dry-Aged Rib of Beef 29

roast potatoes, buttered carrots, leeks & tenderstem broccoli, Yorkshire pudding & gravy

Sides

Smoked Salmon lemon (gf) 9
Dry Cured Streaky Bacon (gf) 6
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

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