

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
- Old Bay & Cheddar Biscuits** salted butter (v) 8

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 Fillet Tartare** horseradish, mustard, shallots, egg yolk, capers 18
- Seabass Ceviche Tacos** red onion salsa, coriander 16
- Popcorn Buffalo Chicken** buttermilk ranch, pickled celery (gf) 14

Salads & Vegetables

- 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 add hand-picked crab + 12
- Kale Caesar** anchovy, parmesan cheese 16 add chicken + 10

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** beef patty, cheddar, bacon, red onion, fries 20
- 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