SEA CONTAINERS

Sea Containers restaurant champions seasonal, farm-to-table dining - with all of our dishes designed for sharing.
From the field, the sea and the land, our local produce is ethically and sustainably sourced wherever possible.

FROM THE FIELD

Freshly Baked Sourdough Bread 4
English butter, Arbequina olive oil (v)

Mixed Olives 4
from Puttanesca (v)

Blistered Padron Peppers 7
coarse sea salt, olive oil (v)

Clay Oven-Roasted Squash 7
feta, rocket, pumpkin seeds (v)

Shaved Mushrooms 9
pine nuts, Idiazábal cheese, brown butter vinaigrette (v)
- add grilled corn-fed chicken breast 8
- add seared hanger steak 10

Mixed Kale Salad 10
sunflower seeds, avocado vinaigrette (v)

Winter Flatbread 13
caramelised onion & chestnut, purple kale, truffle (v)

Mediterranean Flatbread 13
puttanesca olives, aged cheddar,
flat mushrooms, tomato, rocket, jalapeños (v)

Gnocchi 18
tomato fondue, parmesan (v)

Warm Goat's Cheese & Beetroot Salad 10
walnuts, maple syrup (v)

FROM THE SEA

Crab on Toast 15
avocado, pickled jalapeños, coriander

Salt Cod Fritters 9
citrus aioli

Seasonal Oysters MP
classic mignonette, cocktail sauce

Ceviche 14
bream, brill, prawns, lime, red onion, chilli, coriander, corn nuts

Raw Scallops 15
ginger, shallots, sesame dressing, Arbequina olive oil

Grilled Octopus Salad 12
smoked yoghurt, ice leaves, seeds

Clay Oven-Roasted Cod 22
braised puy lentils, bacon, coriander

Lemon Sole 30
brown butter, capers

Seafood Stew 28
octopus, prawns, clams, cockles

FROM THE LAND

Oven-Roasted Lamb Meatballs 9
soft sheep's milk cheese, Moroccan spiced vinaigrette

Venison Carpaccio 13
beetroot, pine nuts, cress

Burrata 11
heirloom tomatoes, grilled focaccia

Sea Containers Cheeseburger & Chips 16
ground hanger steak patty, smoked bacon, red onion

Roasted Leg of Lamb 45 (for 2+)
charmoula rub, mint yoghurt

Dry-Aged Bone in Ribeye 69 (for 2+)
bone marrow gratin

Roasted Corn-Fed Chicken 39 (for 2+)
roasting juices

Double-Cut Heritage Pork Chop 42 (for 2+)
pork crackling, grilled apple sauce

Braised Short Ribs 22
crushed Jerusalem artichokes, pickled cauliflower

SIDES

Triple Cooked Chips 5
mojo mayo

Crispy Fried Brussels Sprouts 5
mojo picon

Heirloom Tomato Salad 6
lemon zest, sea salt, black pepper

Truffled Mac and Cheese 7

Crushed Sweet Potatoes 5
tumeric, ginger, chives

For more information and news, please visit seacontainersrestaurant.com

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.
A full list of all allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate.
Please note that a discretionary service charge of 12.5% will be added to your bill.