

SEA CONTAINERS

Midsummer Terrace with Laurent-Perrier

Available Monday to Friday 12-10pm
Saturday & Sunday 5pm - 10pm

In celebration of 50 years of Laurent-Perrier Cuvée Rosé, our Midsummer Terrace offers a bespoke menu combining the flavours of the iconic rosé champagne with Sea Containers farm-to-table dining. Our local produce is ethically and sustainably sourced where possible. With a myriad of florals echoing heady midsummer meadows, a subtle pink theme and Thames-spanning views, where better to enjoy a glass of Cuvée Rosé.

Laurent-Perrier Cuvée Rosé 19

Laurent-Perrier Champagne Flight 21/42
La Cuvée, Vintage 2007, Cuvée Rosé (50ml/100ml)

Seasonal Oysters 9

(3 oysters)

charred green apple, amaretto, lime yoghurt

Sea Containers Seafood Platter 90

whole lobster, king crab, seasonal oysters with crispy shallot, bloody mary spiced scallop carpaccio, lime mayo, fresh lemon, shallot vinaigrette



Strawberry & Champagne Ceviche 16

seabass, lime, red onion, chilli, basil, tacos

Summer Salad 13

quinoa, heritage tomato, young vegetables, lemon dressing

Peach & Goat's Cheese Melba 14

goat's cheese mousse, pickled peach, british cured ham

Dorset Crab on Sourdough 16

avocado purée, pickled jalapeño



Pan Seared Wild Turbot 55

(for two)

sautéed samphire, lemon sauce

Clay-Oven Baked Lobster Half 30 / Whole 55

parmesan, lemon & mustard sauce, mix leaf salad

Peppered Rib-Eye Beef 26

asparagus, confit onions, beef jus

Pea & Black Garlic Risotto 17

garden peas, black garlic, streaky bacon

Pan Seared Hand Dived Scallops 25

fried chickpea polenta, clay-oven baked tomato, lemon & basil dressing



Fries 5
chipotle mayo

Mixed Leaf Salad 5
balsamic vinaigrette

Mac & Cheese 6
parmesan

Sea Containers Fries 8
lobster oil, grated caviar

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. Most vegetarian dishes can be made as vegan, please speak to a waiter for more information.