

SEA GARDEN & GRILL

OYSTERS

3 for 9.7/6 for 17/12 for 27(SH)

TUNA TARTAR 11 (S,SH)

Oyster Sauce, Guacamole, Pomegranate

SMOKED HADDOCK ARANCINI 7.50 (E,G,F)

Curry Mayo

GRILLED KING PRAWNS 10 (SH,G)

Marinated in Chilli Oil, Pickled Samphire, Served on Toast

GRILLED ASPARAGUS 9.5 (L)

Hollandaise

TEXTURES OF JERUSALEM ARTICHOKE 9.5 (L)

Roasted Artichoke, Pickled Artichoke, Puree, Crisps

TENDERSTEM BROCCOLI 7.5 (L)

Garlic Butter

ROASTED CAULIFLOWER 7.5 (N)

Harrisa, Tahini, Toasted Almonds

WARM OCTOPUS SALAD 13.5 (M)

Saffron Potatoes, Salsa Verde, Jus Split Dressing

CRAB BUN 15 (SH, L, G)

Tempura Soft Shell Crab, Pickled Carrot & Kohlrabi, Spiced Mayo, Oyster Dressing

SURF N TURF 24.95 (SH)

Onglet Steak, King Prawns, Smoked Red Pepper, Celeriac Puree, Red Wine Jus

SOMETHING ON THE SIDE?

BEEF DRIPPING TRIPLE COOKED CHIPS 4.2

LOCAL BREAD 3.5(G)

AND FOR DESSERT

STICKY TOFFEE PUDDING 8 (G, L)

Butterscotch Sauce, Salted Caramel Pieces, Vanilla Ice Cream

*For any allergen or
dietary
requirements please
contact a member of
our team.*

All our fresh fish is delivered daily and supplied by

Celtic Fish & Game of St Ives, Cornwall
Our free-range meat is supplied by local farms

Discretionary 12.5% Service Charge will be added to your bill

VAT INCLUDED IN PRICES

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