

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*

Available for 1.5 hours

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

Brunch Cocktails

All 12

Espresso Martini

Eristoff, espresso, coffee liqueur

Negroni

Vermouth, Campari, gin

Pear Drop

Patron Silver, Blue Curacao, Cucumber Syrup, Tabasco,
Lime Juice

Aperol Spritz

Aperol, prosecco, soda water

Ocean Blue

Patron Silver, Blue Curacao, Cucumber Syrup, Tabasco

All Hand's On Deck

Bacardi 8-Year-Old, Banana Infused Martini
Rubino, Campari, Ice Wine

Brunch

Avocado Toast pumpkin seeds, breakfast radish, lime (v) 13 add poached egg +3

Baked Eggs tomato, crumbled goat's cheese, sourdough toast (v) 19

Eggy Bread maple syrup, berries, vanilla cream (v) 17

Porthilly Mussels butter, white wine, charred bread 19

Lobster & Hashbrown Benedict poached eggs, hollandaise 30

Devon Crab Roll celery, mustard, brioche 26

Fried Chicken & Waffles green chilli slaw, fried egg, sesame, maple 19

Short Rib Hash fried egg, salsa verde 23

SeaCo Cheeseburger cheddar, lettuce, tomato, pickles, 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

Buttered Spring Greens maple glaze (vg, gf) 8

Hispi Cabbage crispy shallots (vg) 8

Fries old bay mayonnaise (v) 6

Salads

add burrata +8 | add chicken +10 | add hand-picked crab +12

Sweet Potato wild rice, quinoa, basil (v, gf) 18

Wye Valley Asparagus ricotta, green peas, lemon (v, gf) 18

Butter Lettuce avocado, herbs shallot dressing (v, gf) 15

Caesar Salad baby gem, anchovy, parmesan, croutons 16

* Please note – food must be ordered to be eligible for Bottomless Brunch and £12 Brunch 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.
All prices are in GBP and are inclusive of VAT at the current rate. Please note that a discretionary service charge of 13.5% will be added to your bill.