

# Menu of Sunday 1st September 2019

## Antipasti

Focaccia & Anchoiade  
Manzanilla olives

## Primi

*Your choice of*

Scallops roasted in the shell with white port & garlic

River Fal Prawns with lemon & mayonnaise

Burrata from Puglia with grilled peaches, mint & pine nuts

Lingua fritto, *fried ox tongue with salsa verde*

Lamb Sweetbreads with Marsala & rosemary

## Riso

Risotto alla Pescatora, a risotto of our local seafood

## Secondi

*Your choice of*

Fillet of John Dory with fennel & taragon escabeche

Fritto misto di mare, *a mix of today's seafood fried crisp with aioli*

Whole Red Mullet with olive oil & lemon

Pesce all'aqua pazza, *tranche of Turbot with prosecco & Datterini tomatoes*

Whole Plaice "cooked a la plancha" with seaweed butter & brown shrimps

*All Served with Insalata pomodoro, San Marzano tomatoes, shallots & oregano*

## Dolce

Fior de latte panna cotta with apricots & armagnac

Chocolate Nemesis

Tomme de Savoie with pear mostarda

*An unpasteurised cow's milk cheese with a deep, earthy flavour*

Menu £35.00

## Today's Wines, Mitch's Selection

These wines are all drinking very well and are my current favourites from the list, if you would like to see our full cellar list and our rare vintages please let us know

### White

Bergerac Sec - Chateau Le Raz

125ml £5.00 375ml £13.00 Bottle £25.00

Riesling - Mader - 2016

125ml £7.00 375ml £21.00 Bottle £40.00

Derthona - Claudio Mariotti - 2016

125ml £9.50 375ml £26.00 Bottle £50.00

### Rose

The Seahorse Rose

125ml £6.00 375ml £18.00 Bottle £35.00

### Red

Cotes du Rhone - Acantalys - 2017

125ml £4.50 375ml £13.00 Bottle £25.00

Rioja Joven Alcaudon - 2018

125ml £5.00 375ml £16.00 Bottle £30.00

El Terroir - Domaine Lupier - 2013

125ml £9.50 375ml £28.00 Bottle £55.00

## A la carte dishes

*Salt aged Glenarm Estate meat roasted over the charcoal*

Prime Beef Rib, carved off the bone for 1 person £40.00

whole for 2 persons 1000g £40.00 per person

## Side Orders

Courgette fritti £4.00

Grilled radicchio & courgette salad with ricotta salata £4.00

Green Beans braised with shallots & Datterini tomatoes £4.00

## The Seahorse at home

Some nice things from the restaurant for home

Wild fennel & sea salt nibbles £4.00

Anchoiade (100g) £6.00

Our Olive oil from Tuscany £25.00

Agridulce vinegar £15.00

Our book, The Restaurant & its recipes £25.00

Joe's Gin, per bottle £40.00

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff you have any particular allergy or other dietary requirements.