

## 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

Pouilly Fume - Domaine Barillot - 2017  
125ml £6.00 375ml £18.00 Bottle £35.00

Chablis -Jerome & Fills- 2015  
125ml £7.50 375ml £23.00 Bottle £45.00

Orestilla - Montonale - 2015  
125ml £15.00 375ml £43.00 Bottle £80.00

### Rose

Seahorse Rose - Dom Haut Bourg - 2016  
125ml £6.00 375ml £18.00 Bottle £35.00

### Red

Chassagne-Montrachet - Domaine Marc Morey - 2014  
125ml £15.00 375ml £39.00 Bottle £75.00

Barbera - Alasia - 2017  
125ml £5.00 375ml £15.00 Bottle £30.00

Rubro - Corteforte - 2013  
125ml £7.00 375ml £21.00 Bottle £40.00

### Local's Menu

Three courses for £20.00

Available lunchtime and early evening until 7pm

#### To Start

Atlantic Octopus with warm potatoes & paprika

Coze a vapore, bay mussels steamed with vermentino wine, bay & chilli

Fresh anchovies fried crisp with aioli

#### Main Courses

Fillet of hake with Braised cavolo nero & aioli

Fillet of Gurnard with shellfish sauce

Ray wing with capers & aged vinegar

All Served with radicchio castelfranco with hazelnuts & aged balsamic

#### Desserts

Affogato Espresso, vanilla ice cream served with a shot of espresso

Gorgonzolo dolce with truffle honey

A pasteurised cows milk cheese with a creamy & silky texture

## Menu of Thursday 6th December 2018

### To Start

Scallops roasted in the shell with white port & garlic £14.50

Dartmouth crab with fennel, celery & mayonnaise £14.00

Insalata Caprese, burrata from Puglia with San Marzano tomatoes £10.00

Carpaccio of red prawns with olive oil & celery £15.00

Atlantic Octopus with warm potatoes & paprika £12.00

Coze a vapore, bay mussels steamed with vermentino wine, bay & chilli £11.00

Fresh anchovies fried crisp with aioli £10.00

Stuffed small squid from Sanlucar with tomato £12.00

### Pasta

Spaghetti alle vongole, spaghetti with a sauce of clams, wine & parsley £14.00/£22.00

Linguine with Spider crab with olive oil, garlic & chilli £14.00/£22.00

## Today's Seafood

### From the Charcoal oven

Dover sole with olive oil & lemon £38.00

Fillet of John Dory with shellfish sauce £21.00

Whole Bay Squid with sauce romesco £18.00

### From the Plancha

Ray wing with capers & aged vinegar £17.00

Hake fillet with clams, sherry & broad beans £25.00

Whole Lemon Sole with brown shrimps & pickled cucumber £28.00

### Larger Fish to share

Monkfish, grilled over the fire for 2 persons £30.00 per person  
Served with roasted potatoes from the charcoal oven with garlic & greens

Brill, for two persons £16.00 per person  
Roasted with white wine, potato & daterini tomatoes

## Today's Meat

Salt aged Glenarm Estate beef roasted over the charcoal

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

whole for 2 persons 1000g- £40.00 per person

## Side Orders

Courgette fritti £4.00

Ratte potatoes, seaweed & sel gris £4.00

Radicchio castelfranco with hazelnuts & aged balsamic. £4.00

Insalata pomodoro, San Marzano tomatoes with shallots and oregano £4.00

Braised cavolo nero with daterini tomatoes £4.00

Fennel gratin £4.00

### The Seahorse at home

Some nice things from the restaurant for home

Wild fennel & sea salt nibbles £4.00

Anchoide (100g) £6.00

Our Olive oil from Tuscany £25.00

Agro Dolce vinegar £15.00

Our book, the restaurant & it's recipes £25.00

Joe's Gin, per bottle £40.00