

# Menu of Sunday 9th June 2019

## Antipasti

Focaccia & Anchoiade

Roasted red peppers with capers & agridulce vinegar

## Primi

*Your choice of*

Burrata from Puglia with courgette, chilli & mint

Guiardau fine de Claire premier cru oysters, *served natural*

Veal sweetbreads with marsala & rosemary

Coze a vapore, *bay mussels steamed with Vermentino wine, bay & chilli*

## Riso

Burano style seafood risotto

## Pesce

*Your choice of*

Turbot, John Dory, Monkfish

*For Two Persons*

*Baked in the style of Burano with potatoes & tomatoes*

Whole Lemon Sole with pickled cucumber & agridulce vinegar

Fillet of John Dory grilled over the fire with aubergine in saor

Steak of Monkfish with Datterni tomatoes & basil

Tranche of Turbot with sauce hollandaise

*All Served with Insalata pomodoro, green zebra tomato with shallots and oregano*

## Dolce

Valrhona chocolate & Frangelico mousse

Vanilla ice cream with Pedro Ximenez

Rosso di langa with membrillo

*A pasteurised cheese made from cow's and sheep's milk that has a creamy and mellow flavour*

## 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

Muscadet '10yrs' - Dom Haut Bourg - 2008  
(served from magnum)

*125ml £6.50 375ml £18.00*

Plyto - Lyrarakis - 2017  
*125ml £6.50 375ml £18.00 Bottle £35.00*

Albarino - Mar de Frades - 2017  
*125ml £8.00 375ml £21.00 Bottle £40.00*

### Rose

Seahorse Rose - Domaine du Haut Bourg - 2017  
(served from magnum)

*125ml £6.50 375ml £18.00*

### Red

Chinon Rouge - Domaine de la Semellerie - 2017  
*125ml £4.50 375ml £13.00 Bottle £25.00*

Tonnix - Qunita de la Rosa - 2016  
*125ml £6.50 375ml £18.00 Bottle £35.00*

Saint Emillion - Vieux Chateau Saint Andre - 2014  
*125ml £8.50 375ml £27.00 Bottle £50.00*

## Today's Meat

*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*

Lamb cutlets grilled over the fire with peas & mint £8.00 each

### 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.

Menu £35.00