

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

Bourgogne Chardonnay - Domaine de Pouilly - 2017
125ml £6.0 375ml £16.00 Bottle £30.00

Verdicchio - Andrea Felici - 2015
125ml £7.00 375ml £21.00 £40.00

Montagny 1er Cru - JM Boillot - 2016
125ml £18.00 375ml £52.00 Bottle £100.00

Rose

Tonnix - Cotes du Provence - 2017
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

Nebbiolo - Trediberri - 2017
125ml £7.00 375ml £22.00 Bottle £40.00

Lalama - Dominio Do Bibei - 2013
125ml £9.00 375ml £29.00 Bottle £55.00

Local's Menu

Three courses for £20.00

Available lunchtime and early evening until 7pm

To Start

Burrata from Puglia, blood orange, treviso & hazelnuts

Zuppa de pescatore, a rich fisherman's style soup typical of the Italian Riviera

Main Courses

Hake fillet with clams, sherry & broad beans

Ray wing with capers & aged vinegar from Modena

All Served with Courgette fritti

Desserts

Gorgonzola Naturale with truffle honey
A pasteurised blue cheese with a buttery & creamy texture

Pedro Ximenez pannacotta

Menu of Friday 11th January 2019

To Start

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

Stuffed Small Squid from Sanlucar in tomato sauce £12.00

Carpaccio of red prawns with olive oil & celery £15.00

Lamb sweetbreads with Madeira & rosemary £14.00

Burrata from Puglia, blood orange, treviso & hazelnuts £11.00

Baked onion with veal ragu & onion sauce £9.00

Calamari fritti, fried bay squid with aioli £10.00

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

Pasta

Linguine with Spider crab, olive oil, garlic & chilli £14.00/£26.00

Spaghetti alle vongole, spaghetti with a sauce of clams, wine & parsley £14.00/£26.00

Today's Seafood

From the Charcoal oven

Dover sole with olive oil & lemon £38.00

Fillet of John Dory with Jerusalem artichokes & shellfish sauce £20.00

Seabass fillet with braised cavolo nero & aioli. £29.00

From the Plancha

Fillet of Turbot with spinach & Vermetino wine sauce £35.00

Lemon Sole on the bone, brown shrimps & pickled cucumber £29.00

Larger Fish to share

Brill, for 2 persons £22.00 per person
Roasted with white wine, potato, artichokes & Datterini tomatoes

Monkfish, grilled over the fire for 2 persons £30.00 per person
Served with roasted potato & greens

Today's Meat

Salt aged Glenarm Estate beef roasted over the charcoal

Prime 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

Fried confit potato £4.00

Radicchio Castelfranco with hazelnuts & aged balsamic £4.00

Insalata pomodoro, Heritage tomatoes with shallots and basil £4.00

Braised cavolo nero with Datterini tomatoes £4.00

Ratte potatoes, seaweed & sel gris £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

Anchoiade (100g) £6.00

Our Olive oil from Tuscany £25.00

Agrodolce vinegar £15.00

Our book, The Restaurant & it's recipes £25.00

Joe's Gin, per bottle £40.00