

# Menu of Sunday 12th May 2019

## Antipasti

Focaccia & Anchoiade  
Whipped salt Cod crostini

## Primi

*Your choice of*  
Crostini of Cantabrian anchovy & lardo  
Guiardau Fine de Clair premier cru oysters, *served natural*  
New season asparagus with bottarga and hot butter  
Small squid from SanLucar with ink sauce

## Riso

Burano style seafood risotto

## Pesce

*Your choice of*  
John Dory *for two persons*  
*cooked "a la plancha" with garlic & lemon*  
Pandora Bream, *for two persons*  
*Baked in the style of Burano with potato & tomatoes*  
Whole Mackerel cooked "a la plancha" with fennel & apple  
Fillet of Pollock with salsa rossa & cimi di rape  
Sole milanaise with warm tartar sauce  
  
*All Served with Courgette fritti*

## Dolce

*Your choice of*  
Mint gelato & branca menta  
Fior di latte pannacotta with poached rhubarb  
Castelrosso with pear mostarda  
*A hard pasteurised cheese made from cow's milk with a crumbly texture and nutty flavour*

Menu £35.00

## A la carte dishes

Scallops roasted in the shell with white port & garlic £14.50  
Dover Sole grilled over the fire with olive oil & lemon £40.00  
Whole Lemon Sole with pickled cucumber & agridulce vinegar £26.00

## Larger Fish to share

Seabass, *for two persons* £25.00 *per person*  
*Served with Datterini tomato, lemon & olive oil*

## 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*

Rabbit braised in the style of Asti £21.00

Lamb cutlets £8.00 each  
*Grilled over the fire with olive oil*

## Side Orders

Insalata pomodoro, *Marinda with shallots and oregano* £4.50  
Fennel gratin £4.00  
Butterhead lettuce with white onion & agridulce £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.

## 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

Picpoul de Pinet - Cave de l'Ormarine - 2018  
*125ml £4.50 375ml £13.00 Bottle £25.00*

Albarino - Mar de Frades - 2017  
*125ml £7.00 375ml £21.00 Bottle £40.00*

Nascetta - La Regina - 2017  
*125ml £8.50 375ml £23.00 Bottle £45.00*

### Rose

Seahorse Rose - Domaine du Haut Bourg - 2017  
*125ml £6.50 375ml £18.00 Bottle £35.00*

### 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*