

### 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 £6.00 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  
125ml £6.50 375ml £18.00 Bottle £35.00

#### Red

Cotes du Rhone - Acantalys  
125ml £4.50 375ml £13.00 Bottle £25.00

Monica - Audraya  
125ml £6.00 375ml £18.00 Bottle £35.00

Barcolobo - Victoria  
125ml £8.00 375ml £23.00 Bottle £45.00

### Local's Menu

Three courses for £20.00

Available lunchtime and early evening until 7pm

#### To Start

Bacala fritti, Fried salt cod with aged parmesan

Burrata from Puglia with courgette, chilli & mint

#### Main Courses

Ray cheeks with capers & aged vinegar from Modena

Plaice Milanese with fennel, pickled cucumber & aioli

All Served with Butterhead lettuce with white onion & agridulce

#### Desserts

Valrhona chocolate & Frangelico mousse

Rosso di Langa with Membrillo

A soft pasteurised cheese made from cow's and ewe's milk that has a rich and creamy flavour

## Menu of Wednesday 12th June 2019

### Today's Aperitif

Manzanilla Sherry £6.50

### Today's Antipasti

Seppia fritti, local Cuttlefish fried crisp with lemon £4.95

### To Start

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

Carpaccio of red prawns with olive oil & celery £15.00

Wye Valley Asparagus with butter sauce & chervil £11.00

Guiardau fine de Clair premier cru oysters, served natural £4.50 each

Polenta Bianco with our local seafood £11.00

Potato Gnocchi verde with baked ricotta £10.00

Burrata from Puglia with courgette, chilli & mint £10.00

Dartmouth Crab salad with fennel, radish & mayonnaise £14.00

### Today's Seafood

#### From the Charcoal oven

Whole Sand Sole with rosemary, olive oil & lemon £29.00

Black Bream cooked on the bone with port vinegar & olive oil £26.50

Steak of Monkfish with Datterni tomatoes & basil £31.00

#### From the Plancha

Whole Lemon Sole with brown shrimps & seaweed butter £32.00

Fillet of Hake with Palourde Clams & vermentino wine £24.00

Fillet of John Dory with aubergine in saor £23.00

### Larger Fish to share

Monkfish

Grilled over the fire with Datterni tomatoes & basil for two persons £33.00 per person

John Dory, cooked 'ala plancha' with olive oil & lemon for two persons £31.00 per person

### 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

### Side Orders

Courgette fritti £4.00

Fennel gratin £4.00

Butterhead lettuce with white onion & agridulce £4.00

Insalata pomodoro, green zebra tomato with shallots and oregano £4.50

Seahorse chips £4.00

Ratte potatoes, seaweed & sel gris £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.