

## Menu of Saturday 13th April 2019

### 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

Viognier - Les Acanthes - 2017

125ml £4.50 375ml £13.00 Bottle £25.00

Plyto - Lyrarakis - 2017

125ml £6.50 375ml £18.00 Bottle £35.00

Re di Fiori 'Langhe Riesling' - Serra dei Fiori - 2017

125ml £8.00 375ml £23.00 Bottle £45.00

#### Rose

Seahorse Rose - Dom. Haut Bourg - 2017

125ml £6.00 375ml £18.00 Bottle £35.00

#### Red

Cotes du Rhone - The Pig Hut - 2017

125ml £4.50 375ml £13.00 Bottle £25.00

Nebbiolo - Trediberri - 2017

125ml £8.00 375ml £22.00 Bottle £40.00

Chassagne-Montrachet - Domaine Marc Morey - 2014

125ml £15.00 375ml £39.00 Bottle £75.00

### 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

Insalata Caprese, *burrata from Puglia with Heritage tomatoes* £11.00

Salumi misti, *a selection of Italian cured meats* £11.00

Coze a vapore, *bay mussels steamed with Vermentino wine & bay* £11.00

Zuppa de pescatore, *a rich fisherman's style soup typical of the Italian Riviera* £12.00

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

Veal brains with brown butter, capers & parsley £10.00

Crostini of Cantabrian anchovies & lardo £11.00

### Pasta

Cavatelli with braised cuttlefish & Datterini tomato £11.00

### Today's Seafood

#### From the Charcoal oven

Dover Sole grilled over the fire with olive oil & lemon £38.00

Whole Black Bream with port vinegar & olive oil £26.00

Arroz Negra, *baked rice with cuttlefish & ink* £21.00

#### From the Plancha

Whole Lemon Sole with agridulce vinegar & pickled cucumber £29.00

Ray Wing with capers & aged balsamic vinegar from Modena £26.00

John Dory cooked on the bone with garlic & lemon £27.00

### Larger Fish to share

Turbot, *for two persons* £32.00 *per person*  
*Cooked Basque style over charcoal with its juices, vinegar & olive oil*

John Dory cooked ala plancha *for two persons* £32.00 *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

Insalata pomodoro, *Marinda tomatoes with shallots and oregano* £4.50

Butterhead lettuce with white onion & agridulce £4.00

Fennel gratin £4.00

Ratte potatoes, seaweed & sel gris £4.00

Seahorse chips £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

Agri dulce vinegar £15.00

Our book, The Restaurant & its recipes £25.00

Joe's Gin, *per bottle* £40.00