

Menu of Sunday 14th 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

Pouilly Fume - Domaine Barillot - 2017
125ml £6.00 375ml £18.00 Bottle £35.00

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

Antipasti

Focaccia & Anchoiade

Pickled Pepper, Anchovy & Tarragon

Primi

Your choice of

Guardau fine de Clair premier cru oysters, *served natural*

Insalata Caprese, *burrata from Puglia with Heritage tomatoes*

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

Riso

Burano style seafood risotto

Pesce

Your choice of

Tranche of Brill, *for two persons*

Baked in the style of Burano with potatoes, tomato & artichokes

Fillet of Sole Milanese with warm tartare sauce

Ray Wing with capers & aged balsamic vinegar from Modena

Fillet of John Dory grilled over the fire with fennel, capers & black olives

All Served with Butterhead lettuce with white onion & agridulce

Dolce

Your choice of

Scroppino

Fior di latte pannacotta with poached rhubarb

Caprino al Caprone with fig & walnut

A hard cheese made from thermised goat's milk which has a dry and earthy flavour

Menu £35.00

A la carte dishes

Dover Sole grilled over the fire with olive oil & lemon £40.00

Whole Lemon Sole with pickled cucumber & agridulce vinegar £29.00

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

Side Orders

Courgette fritti £4.00

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

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