

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

Local's Menu

Three courses for £20.00

Available lunchtime and early evening until 7pm

To Start

Padron peppers with sauce romesco & almonds

Cozze a vapore, bay mussels steamed with Vermentino wine, bay & chilli

Main Courses

Bay Mackerel cooked on the bone with kohlrabi & fennel

Sole Milanese with warm tartare sauce

All Served with Courgette fritti

Desserts

Mint gelato with bianca menta

Gorgonzola Dolce with white truffle honey

A creamy pasteurised blue cheese with a smooth, nutty flavour

Menu of Wednesday 15th May 2019

Today's Aperitif

Manzanilla Sherry £6.50

Today's Antipasti

Seppia fritti, local Cuttlefish fried crisp with lemon £4.95

To Sart

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

Crostini of Cantabrian anchovy & lardo £11.00

Carpaccio of red prawns with olive oil & celery £15.00

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

Small squid from SanLucar with ink sauce £10.00

Padron peppers with sauce romesco & almonds £10.00

Wye Valley asparagus with bottarga and hot butter £11.00

Burrata from Puglia with courgette, chilli & mint £10.00

Today's Seafood

From the Charcoal oven

Whole Dover Sole with rosemary, olive oil & lemon £41.00

Fillet of Sea Bass with salsa rossa £25.00

From the Plancha

Whole Lemon Sole with pickled cucumber & agridulce vinegar £26.00

Fillet of Gurnard with sauce romesco £22.00

John Dory cooked on the bone with garlic & lemon £33.00

Fillet of Royal Bream with Datterini tomato, lemon & olive oil £30.00

Larger Fish to share

Tranche of Turbot, for two persons £30.00 per person
Cooked Basque style over charcoal with its juices, vinegar & olive oil

Monkfish, for two persons £31.00 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

Lamb cutlets & olive oil £8.00 each

Side Orders

Courgette fritti £4.00

Insalata pomodoro, Marinda with shallots and oregano £4.50

Fennel gratin £4.00

Ratte potatoes, seaweed & sel gris £4.00

Butterhead lettuce with white onion & agridulce £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

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.