

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

Grillo - Colomba Bianca - 2018
125ml £6.00 375ml £18.00 Bottle £28.00

Soave Classico- Monte Del Fra- 2018
125ml £9.00 375ml £18.00 Bottle £30.00

Riesling- Rolly Gasmann - 2016
125ml £11.00 375ml £30.00 Bottle £54.00

Rose

The Seahorse Rose
125ml £7.00 375ml £21.00 Bottle £35.00

Red

Nero d'Avola - Colomba Bianca - 2018
125ml £6.00 375ml £18.00 Bottle £28.00

Sangiovese - I Colombi - 2018
125ml £7.00 375ml £21.00 Bottle £35.00

Tonnix Reserve - 2016
125ml £10.00 375ml £29.00 Bottle £50.00

Local's Menu

Three courses for £20.00

Available lunchtime and early evening until 7pm

To Start

Cured Herring with fennel & Blood orange

Oysters served natural, Portland Pearls grown in salt water behind Chisel beach

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

Main Courses

Lemon sole Milanese with warm tartar sauce

Black bream grilled over charcoal with Marinda tomato and agrodulce

Served with Escolorle with white onion & agrodulce

Dessert

Affogato, vanilla ice cream with a shot of espresso

Bleu d'Auvergne - Damson paste

A pasteurised blue made from cow's milk. It has a lovely velvety texture with a deep, rich salty taste

Menu of Thursday 19th March 2020

Today's Aperitif

Chambord Bellini, *Chambord & prosecco* Nino Franco £8.50

To Start

Carabineros carpaccio, Iberian lardo & fennel £15.00

Coppa di testa, *jellied pigs head with onions, gherkins & mustard.* £12.00

Ribolita, *A Tuscan soup with olive oil, bread, winter greens & parmesan* £12.00

Oysters served natural, *Portland Pearls grown in salt water behind Chisel beach* £3.50 each

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

Fritto misto di mare, *a selection of our local seafood fried crisp with aioli* £14.00

Bacala fritti, *fried salt cod with aged parmesan* £12.00

Risotto del Giorno, *a risotto of our local seafood* £14.00

Chicken Livers grilled over the fire with aged vinegar from Modena £12.00

Today's Seafood

Dover Sole, *grilled over charcoal with rosemary & olive oil or meunière* £35.00

Monkfish with olive oil & lemon £29.00

John Dory 'Ajada' *a sauce of garlic & moscatel vinegar* £31.00

Whole Bay Squid with chilli & rocket £21.00

Spaghetti con fritti di mare £28.00

Larger fish to Share

Please ask a member of staff for cooking and preparation preferences

Turbot, *for two persons* £35.00 *per person*

Cooked Basque style over charcoal with vinegar & its juices

Black Bream, *for two persons* £29.00 *per person*

Grilled over charcoal with lemon & olive oil

Today's Meat

Salt aged Glenarm Estate Beef from Peter Hannan roasted over the charcoal

Prime Beef Rib, *carved off the bone for 1 person* £42.00

for 2 persons £42.00 *per person*

Side Orders

Courgette fritti £5.00

Braised Florence fennel with Datterini tomato £5.00

Escolorle with white onion & agrodulce £5.00

Tardivo with hazelnuts & aged balsamic £5.00

Insalata pomodoro, *Marinda tomatoes with shallots and basil* £5.00

Jersey royal potatoes with seaweed & sal gris £5.00

Agretti with olive oil & lemon £5.00

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

Agrodulce 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 if you have any particular allergy or other dietary requirements.