

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

Sauvignon/Semillion - Chateau Le Raz - 2016
125ml £4.50 375ml £13.00 Bottle £25.00

Albarino - Mar de Frades 2016
125ml £7.00 375ml £21.00 Magnum £90

Godello - Rafael Palacios - 2017
125ml £8.50 375ml £25.00 Bottle £50.00

Montagny 1er Cru- JM. Boillot - 2016
125ml £17.00 375ml £50.00 Bottle £100.00

Rose

Seahorse Rose - Dom Haut Bourg - 2016
125ml £6.00 375ml £18.00 Bottle £35.00

Red

Chassagne-Montrachet - Domaine Marc Morey - 2014
125ml £15.00 375ml £39.00 Bottle £75.00

Nebbiolo - Trediberri - 2017
125ml £7.00 375ml £22.00 Bottle £40.00

Rubro - Corteforte - 2013
125ml £7.00 375ml £22.00 Bottle £40.00

Local's Menu

Three courses for £20.00

Available lunchtime and early evening until 7pm

To Start

Cured Salmon with maple & pink peppercorn

A mix of today's seafood on soft polenta

Beef carpaccio with caper sauce

Main Courses

Fillet of Hake with sherry & broad beans

Ray wing with capers & aged vinegar

Fried Dover Sole with pickled cucumber & salsa limone

All Served with Courgette fritti

Desserts

Rosso di langa with membrillo

A pasteurised cheese made from cow's and sheep's milk that has a creamy and mellow flavour

Salted honey ice cream with Pedro Ximenez & sultanas

Menu of Sunday 30th December 2018

To Start

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

Cured Salmon with maple & pink peppercorn £11.00

Carpaccio of red prawns with olive oil & celery £15.00

Atlantic Octopus with fennel, pepper & black olive £12.00

Fritto Misto Di Mare, a mix of today's seafood fried crisp with aioli £11.00

Insalata Caprese, burrata from Puglia with San Marzano tomatoes £10.00

A mix of today's seafood on soft polenta £10.00

Lamb sweetbread with Madeira & rosemary £10.00

Pasta

Linguine with Spider crab, olive oil, garlic & chilli £14.00/£26.00

Today's Seafood

From the Charcoal oven

Whole Dover sole with olive oil & lemon £35.00

John Dory cooked on the bone with braised cavolo nero & aioli £28.00

Monkfish tail with pumpkin in saor £28.00

From the Plancha

Fillet of Turbot with spinach & butter sauce £33.00

Seabass fillet with San Marzano tomatoes, capers & basil £25.00

Whole Lemon Sole with pickled cucumber & agridulce vinegar £28.00

Larger Fish to share

Brill, for 2 persons £19.00 per person

Roasted with white wine, potato, artichokes & datterini tomatoes

Monkfish, grilled over the fire for 2 persons £30.00 per person

Served with roasted potato & greens

Sea Bass, for 2 persons £31.00 per person

Roasted with white wine, potato, artichokes & datterini tomatoes

Today's Meat

Salt aged Glenarm Estate beef roasted over the charcoal

Prime Rib, carved off the bone for 1 person £40.00

whole for 2 persons 1000g £40.00 per person

Braised cheek of Beef with Barolo wine sauce & soft polenta £25.00

Side Orders

Courgette fritti £4.00

Fried confit potatoes £4.00

Butterhead lettuce, onion & agrodolce £4.00

Insalata pomodoro, Heritage tomatoes with shallots and basil £4.00

Braised cavolo nero with datterini tomatoes £4.00

Fennel gratin £4.00

The Seahorse at home

Some nice things from the restaurant for home

Wild fennel & sea salt nibbles £4.00

Anchoide (100g) £6.00

Our Olive oil from Tuscany £25.00

Agro Dolce vinegar £15.00

Our book, the restaurant & it's recipes £25.00

Joe's Gin, per bottle £40.00