

Menu of Sunday 7th 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

Cotes de Rhone Blanc 'Pig Hut' M. Chapoutier - 2016
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

Toscana Rosso 'Angela Hartnett' - T. Fertuna - 2014
125ml £6.00 375ml £17.00 Bottle £30.00

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

Antipasti

Focaccia & anchoiade

Mussel escabeche

Primi

Your choice of

Scallops roasted in the shell with white port & garlic

Burrata from Puglia with blood orange, tardivo & hazelnuts

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

Pasta

Burano style seafood risotto

Pesce

Your choice of

Black Bream, *for two persons*

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

Ray Wing with capers & aged balsamic vinegar from Modena

Sole Milanese with warm tartare sauce

All Served with Courgette fritti

Dolce

Your choice of

Scroppino

Valrhona chocolate mousse & hazelnut

Caprino al Caprone with pear mostarda

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

Monkfish, *for two persons* £33.00 *per person*
Served with roasted potatoes from the charcoal oven with garlic & greens

Today's Meat

Lamb chop £4.95 each

Barnsley chop with broad beans & mint £27.00

Side Orders

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

Butterhead lettuce with white onion & agridulce. £4.00

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