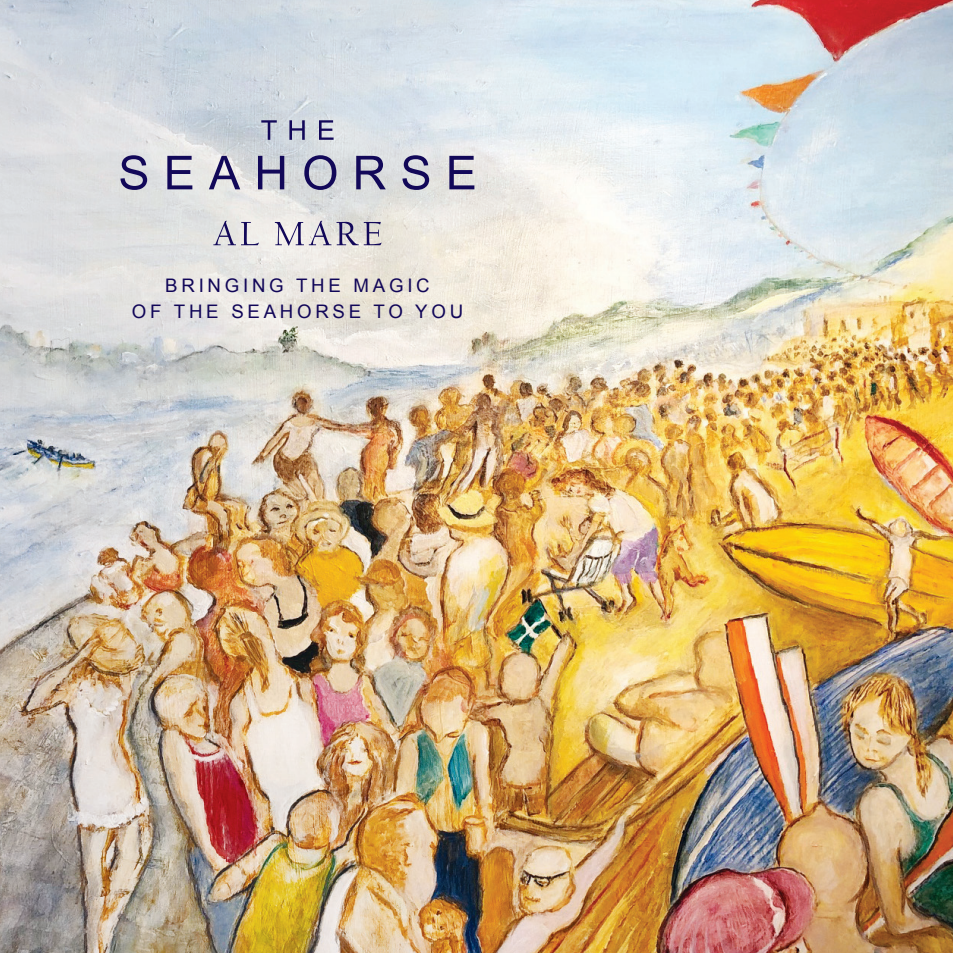


THE SEAHORSE

AL MARE

BRINGING THE MAGIC
OF THE SEAHORSE TO YOU





We look forward
to welcoming you

AL MARE
RESTAURANT

WINES

PRIVATE DINING

JOE'S BAR

OUR STORY

4-9

10-11

12-13

14-15

16-17

19

5 South Embankment,
Dartmouth, TQ6 9BH

01803 835147

Best Restaurant in the UK 2013
GOOD FOOD GUIDE

Best Seafood Restaurant
OFM AWARDS

Top 100 for over 10 years
NATIONAL RESTAURANT AWARDS

"We walked up towards a warm, amber glow on the
seafront. There was a bustle inside, of diners and waiters
and general enjoyment of life. It was like peering into a
really good turn of the last century local bistro in Lyons or
Marseilles. The Seahorse is perfect. Our dinner there was
the best meal that I had all year" *Giles Coren, The Times*

~

"A table of twelve foodies and we were all blown
away. We enjoyed a meal none of us will ever forget".

Al Mare guest





"The best things in life happen at the table"



THE SEAHORSE AL MARE

Our bespoke trailer, complete with open charcoal grill, allows us to bring the magic of the Seahorse to your own space. Enjoy the very best in local seafood with all the style and impeccable service of the Seahorse restaurant.

Everything we do is about creating a memorable event for you and your guests. By the end of the meal all there will be left for you to do is relax and let the wine flow late into the night.



WE BRING
THE SEAHORSE
TO YOU



Life gives us plenty of opportunity to celebrate, from milestone occasions to simple get-togethers with friends and family around a table.

Our luxury event catering service takes the strain out of planning and organising any event. You fix the date and from our first visit to view your location you can hand over the organisation to us. We will agree the menu and wines leaving you to just invite your guests. The furniture, the music, crockery, the lighting, open fire cooking and personalised menus can all be left to us, leaving you to enjoy the occasion and create wonderful memories.

We have designed our service to be flexible for up to 40 guests.





THE SEAHORSE AL MARE FOOD & WINE

Our food is inspired by many trips to Italy and Spain where we enjoy the simplicity of the cooking using only the finest seasonal ingredients; it is how we like to cook and eat.

Central to our cooking is an open fire over which we grill fresh seafood and prime cuts of meat. Your menu may include fresh baked focaccia and anchotade, a selection of the season's fresh vegetables and artisan salamis before your starter is served. This may be cured fish, ceviche, fresh crab or lobster, or a simple salad with the finest burrata.

Your main course will be fresh seafood or meat that will be grilled over charcoal in front of you and your guests before being served with accompaniments chosen especially to compliment your menu. Finish with a beautiful dessert or cheese and let the rosé flow late into the day.

We have a fabulous selection of carefully chosen wines for you from producers we love.



RESTAURANT

At the Seahorse our speciality is the finest local seafood, which is delivered daily to the restaurant from the nearby fishing boats who land at the quayside in Brixham. Our menu changes with the seasons and showcases this wonderful local seafood and also features local meats, risottos and homemade pastas.

The restaurant opened in 2008 and has won a number of awards including Best Restaurant in the Observer Food magazine awards, Best UK Seafood restaurant in the Good Food Guide and since opening, has been recognised in the top 100 UK restaurants every year in the National Restaurant Awards.

We have a daily a la carte menu and at lunchtime and early evenings, a local's set menu.





WINES AT THE SEAHORSE

Our wine list has over 160 bins and is chosen to accompany our seasonal menus. Many are from winemakers who have become great friends over the years.

We also have a few one-offs, rarities and magnums that we have bought at auction, they are priced sensibly for our guests to enjoy.

Our wine list offers a broad choice and has something for everyone's taste and occasion. For The Seahorse al Mare we have selected our favourite wines for you to choose from.



THE CANTINA & PRIVATE DINING ROOM

Our private dining room is a traditional Italian cantina where wine is stored and we've added a beautiful table for up to 14 guests and a kitchen where Ben personally cooks for you and looks after you for the evening. It's a place to enjoy life and celebrate, talk closely with your friends and with the chef about food and wine too.

The menus are written monthly to work with the best seasonal produce, exactly as you'd expect! If there's something specific you'd like we can discuss a bespoke menu too. Get in touch and find out more about how we can help you celebrate.

"An incredible meal with accompaniments all cooked and served by Ben who was charm himself."



JOE'S BAR

Our small bar, through the restaurant, is open for a drink, an aperitivo or after dinner drinks. We serve a small selection of classic cocktails and wines by the glass. Our speciality is Joe's Gin which we make in small batches throughout the year. A small selection of salamis and ciccetti are served to guests drinking with us.

In the summer you can find Joe's Bar extended out onto the South Embankment under our big umbrellas and with a view over the sparkling waters of the river Dart.





GREAT NIGHTS AT THE SEAHORSE

Over the years we have welcomed some of our great friends into the kitchen to cook with us. Past events have been with Mark Hix, Angela Hartnett, Nathan Outlaw, Henry Harris, Rick Stein, Neil Borthwick, José Pizarro, Nieves Barragán and Dario Cecchini. We host winemakers for special dinners where guests are able to meet the people behind the wine and enjoy a menu cooked around it.

To hear about these events sign up to our newsletter on our website and keep in touch with what's coming up at the Seahorse.



AL GATTO NERO TWINNED IN SPIRIT

In 2000 we stumbled upon Al Gatto Nero on the island of Burano in Venice. A great friendship started between us, we felt our restaurants had the same spirit about them so we decided to twin them, just as towns do. Every year we have events at the Seahorse with the Al Gatto family and our chefs. They come together to celebrate the joy of Venetian seafood.

*“A good lunch starts at 1pm and
ends up in Monte Carlo a week later”*

Book your table online
or ask us about
organising your event

seahorserestaurant.co.uk

5 South Embankment
Dartmouth, TQ6 9BH

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@seahorsedartmouth



@seahorse.restaurant



@seahorsedevon