

## 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

Bourgogne Chardonnay - Domaine de Pouilly - 2017

125ml £6.0 375ml £16.00 Bottle £30.00

Verdicchio - Andrea Felici - 2015

125ml £7.00 375ml £21.00 £40.00

Montagny 1er Cru - JM Boillot - 2016

125ml £18.00 375ml £52.00 Bottle £100.00

### Rose

Tonnix - Cotes du Provence - 2017

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

Lalama - Dominio Do Bibei - 2013

125ml £9.00 375ml £29.00 Bottle £55.00

### Local's Menu

Three courses for £20.00

Available lunchtime and early evening until 7pm

#### To Start

Burrata from Puglia, blood orange, treviso & hazelnuts

Coze a vapore, bay mussels steamed with vermentino wine, bay & chilli

#### Main Courses

Hake fillet with clams, sherry & broad beans

Ray wing with capers & aged vinegar from Modena

All Served with Radicchio Castelfranco with hazelnuts & aged balsamic

#### Desserts

Salted honey ice cream with Pedro ximenez & sultanas

Gorgonzola Naturale with truffle honey

A pasteurised blue cheese with a buttery & creamy texture

## Menu of Saturday 12th January 2019

### To Start

Stuffed Small Squid from Sanlucar in tomato sauce £12.00

Carpaccio of red prawns with olive oil & celery £15.00

Lamb sweetbreads with Madeira & rosemary £14.00

Burrata from Puglia, blood orange, treviso & hazelnuts £11.00

Baked onion with veal ragu & onion sauce £9.00

Pickled Mackerel with fennel, pepper & horseradish £10.00

Zuppa de pescatore, a rich fisherman's style soup typical of the Italian Rivera £10.00

### Pasta

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

Spaghetti alle vongole, spaghetti with a sauce of clams, wine & parsley £14.00/£26.00

### Today's Seafood

#### From the Charcoal oven

Dover sole with olive oil & lemon £38.00

John Dory on the bone with Jerusalem artichokes & shellfish sauce £26.00

Whole Bay Squid with chilli, olive oil & lemon £18.00

#### From the Plancha

Fillet of Turbot with spinach & Vermetino wine sauce £35.00

Lemon Sole on the bone, brown shrimps & pickled cucumber £29.00

Seabass fillet with braised cavolo nero & aioli £26.00

### Larger Fish to share

Brill, for 2 persons £22.00 per person

Roasted with white wine, potato, artichokes & Datterini tomatoes

Seabass, 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

### Side Orders

Courgette fritti £4.00

Fried confit potato £4.00

Radicchio Castelfranco with hazelnuts & aged balsamic £4.00

Insalata pomodoro, Heritage tomatoes with shallots and basil £4.00

Braised cavolo nero with Datterini tomatoes £4.00

Ratte potatoes, seaweed & sel gris £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

Anchoiade (100g) £6.00

Our Olive oil from Tuscany £25.00

Agrodolce vinegar £15.00

Our book, The Restaurant & it's recipes £25.00

Joe's Gin, per bottle £40.00