

SEAFOOD & STEAK CO.

WINE LIST

WHITE

	125ML GLASS	175ML GLASS	BOTTLE
1 Pieno Sud Bianco, IGT Terre Siciliane 2023			24.00
2 Kleinkloof Chenin Blanc 2024 Coastal Region, South Africa	5.00	6.50	26.00
3 First Fleet Chardonnay 2023 South-Eastern Australia, Australia			28.00
4 Terre del Noce Pinot Grigio delle Dolomiti 2023 Trentino-Alto Adige, Italy	5.50	7.10	29.00
5 Picpoul de Pinet St Clair, Luvignac 2023 Languedoc-Roussillon, France			34.00
6 Spinyback Sauvignon Blanc, Nelson 2022 South Island, New Zealand	6.40	8.50	35.00
7 Gavi di Gavi La Contessa 2023 Piedmont, Italy			40.00
8 Chablis, Domaine Jean-Marc Brocard 2023 Burgundy, France			50.00

RED

	125ML GLASS	175ML GLASS	BOTTLE
9 Candidato Tempranillo 2023 Castilla-La Mancha, Spain			24.00
10 Santa Alegria Merlot 2023	5.00	6.50	26.00
11 Codici Masserie Primitivo 2022 Puglia, Italy			28.00
12 Artisan's Blend Shiraz/Viognier, Deakin Estate 2023 Victoria, Australia	5.50	7.10	29.00
13 Norton Porteño Malbec 2023 Argentina, Argentina	6.40	8.50	35.00
14 Teroldego Rotaliano Riserva, Mezzacorona 2019 Trentino-Alto Adige, Italy			40.00
15 Promesa Rioja Reserva 2018 Rioja, Spain			45.00
16 Babich Classics Marlborough Pinot Noir 2020 South Island, New Zealand			50.00

ROSÉ

	125ML GLASS	175ML GLASS	BOTTLE
17 Terre del Noce Pinot Grigio Rosé 2023 Trentino-Alto Adige, Italy	5.50	7.10	29.00
18 Côtes de Provence Rosé Carte Noire, MVST 2023 Provence, France			45.00

SPARKLING

	125ML GLASS	BOTTLE
19 Ca' del Console Prosecco Extra Dry Veneto, Italy	6.50	29.95

CHAMPAGNE

	BOTTLE
20 Champagne Drappier Carte d'Or Brut Champagne, France	65.00
21 Champagne Drappier Rosé de Saignée Brut Champagne, France	75.00
22 Champagne Laurent-Perrier Cuvée Rosé Champagne, France	110.00

DESSERT

	75ML
23 MORANDÉ LATE HARVEST SAUVIGNON BLANC Chile	6.50
24 FINCA ANTIGUA MOSCATEL NATURALMENTE DULCE Spain	10.00

SEAFOOD & STEAK CO.

Wed-Fri:
5pm-9pm
(LAST ORDER)

Sat:
12noon-9pm
(LAST ORDER)

À LA CARTE

STARTERS

TERRINE	7.00
Black pudding & chorizo terrine, crispy boiled egg & pink peppercorn sauce	
MUSSELS	10.00
Fresh grope mussels in a choice of garlic white wine or chorizo-infused tomato	
KING PRAWNS	9.00
Succulent flame-grilled king prawns with chilli, garlic & samphire	
SOUP OF THE DAY	5.00
Freshly made soup with crunchy croutes	
ON THE BONE MARROW	9.00
Slow-baked bone marrow with shallots, garlic, crispy croute with rosemary, thyme & red wine jus	

MAINS FROM THE SEA

HAKE	17.00
Pan-seared hake finished with cherry tomato & shallot salsa, parmesan & parsley crumb, olive oil & balsamic glaze	
LOBSTER	HALF: 19.00 WHOLE: 26.00
Half grilled lobster with thermidor butter & avocado salad	
SEAFOOD LINGUINE	18.00
Mussels, king prawns, atlantic prawns & salmon slithers in a vodka tomato cream sauce	
MAIN MUSSELS	17.00
Fresh grope mussels cooked in your choice of garlic white wine or chorizo spiced tomato with samphire	
MONKFISH	17.00
Parma ham-wrapped monkfish, minted pea puree, charred greens & cherry tomatoes	
SEA BASS	17.00
Pan-seared sea bass, confit potatoes, cherry tomatoes, crispy kale, lime pesto, confit garlic, parma ham, caper berries & frizze	

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5pm-9pm
(LAST ORDER)

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À LA CARTE

FROM THE GRILL

All our steaks are served with on-the-vine grilled tomatoes, portobello mushroom, rosemary garnish, fries or charred greens and a choice of sauce

ADD HALF GRILLED LOBSTER	12.00
OR 3 X KING PRAWNS IN GARLIC BUTTER	7.00
10 OZ RUMP	18.00
10 OZ SIRLOIN	20.00
8 OZ FILLET	30.00
10 OZ RIB EYE	26.00

MEAT LOVERS TREAT SHARING BOARD

10 oz fillet, 10 oz sirloin, 10 oz rib eye, 10 oz rump, full lobster in thermidor butter, portion of mussels in garlic ww, fries, truffle & parmesan fries, onion rings & choice of 4 sauces (serves 4 people)

160.00

CHOICE OF SAUCE

PINK PEPPERCORN SAUCE	3.50
DIANE SAUCE	3.50
RED WINE, ROSEMARY & THYME JUS	3.50
GARLIC & PARSLEY SAUCE	3.50

SIDES

RED ONION RINGS	4.00
FRIES	4.00
CHARRED GREENS	4.00
TRUFFLE & PARMESAN FRIES	6.00
SAFFRON, ROSEMARY & WHITE WINE POTATOES	5.00

DESSERTS

CHEESECAKE OF THE DAY	6.50
COCONUT & DARK CHOCOLATE TORTE	6.50
STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE	6.50
SELECTION OF ICE CREAMS	5.50

SEAFOOD PAIRINGS

- FRENCH 75** 8.50
Toast with a French 75: champagne, gin, lemon, and subtle sweetness
- SANDPIPER (YELLOW BIRD)** 8.50
Tropical flavours and a bit more under the surface.
White rum, galliano and triple sec
- ESPRESSO MARTINI** 8.50
A coffee classic with a small twist.
Vodka, coffee and maple syrup

STEAK PAIRINGS

- OLD FASHIONED** 10.00
Bourbon, sugar and bitters stirred down for the perfectly balanced timeless drink
- SIDECAR** 9.00
Brandy, orange, lemon and a pinch of sugar for the lesser-known classic sidecar
- NEW YORK SOUR** 9.50
Fruity red wine combined with the smokey-sweet bourbon in this stand-out whiskey sour
- DAIQUIRI** 9.00
Sweet, fresh flavours of light rum, sugar, and lime
- RHUBARB AND GINGER SOUR** 9.00
Fruity and sour with a fiery kick, rhubarb and ginger gin, lemon and egg whites
- PORNSTAR MARTINI** 9.50
Vodka, passion fruit liqueur with pineapple and vanilla make the perfect balance of sweet and sophisticated
- STRAWBERRY & ELDERFLOWER YUZU LEMONADE** 8.50
Vodka, fresh strawberries with yuzu and elderflower for the perfect fresh lemonade

SEAFOOD & STEAK CO.

LUNCH MENU

2 COURSES
£15.00

3 COURSES
£20.00

STARTERS

SCOTCH EGG	7.00
Soft boiled egg wrapped in sausage meat, breadcrumbs & served with mustard sauce & lambs' leaf	
SOUP OF THE DAY	5.00
Freshly made soup served with crispy croutes	
BLACK TIGERS	9.00
Head on shell on black tiger prawns in chilli, garlic & lemon	
FRESH MUSSELS	9.00
Sautéed mussels in garlic, white wine, butter & crispy croutes	
GAMBAS	9.00
King prawns in chilli tomato on sourdough	

MAINS

SEA BASS	12.00
Pan-seared sea bass in garlic parsley butter, saffron & rosemary baby potatoes	
LINGUINE VONG	12.00
Clams, baby prawns, garlic, chilli, white wine and olive oil	
STEAK & RED SOURDOUGH	12.00
Flame-grilled steak, caramelised red onion, mustard aioli, rocket and tomato	
SOFT SHELL CRAB SOURDOUGH	10.00
Whole crispy soft-shell crab, homemade tartare sauce, rocket, tomato & pickle chips	
CHARGRILLED 50Z RUMP	10.00
Cooked to your liking with on the vine tomatoes, portobello, fries & peppercorn sauce	

DESSERTS

CHEESECAKE OF THE DAY	5.00
SELECTION OF ICE CREAMS	4.00
STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE	5.00
COCONUT & DARK CHOCOLATE TORTE	5.00

**SEAFOOD &
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SUNDAY LUNCH

12NOON-6PM (LAST ORDER)

STARTERS

SOUP OF THE DAY	6.00
Freshly made soup with crunchy croutes	
GARLIC CROSTINI	5.00
Garlic & cream portobellos served on crispy sourdough	
PRAWN COCKTAIL	7.00
North Atlantic baby prawns on a bed of lettuce, lemon, paprika, marie rose sauce & croutes	
SCOTCH EGG	6.00
Pork sausage meat wrapped around soft-boiled egg, panko and fried with mustard sauce	

MAINS

All our Sunday dinners are served with mashed potato, roast potatoes, seasonal vegetables, Yorkshire pudding & rich gravy.

CHICKEN	15.00
TOPSIDE OF BEEF	16.00
PORK LOIN	16.00
GRILLED PORTOBELLOS	12.00

DESSERTS

STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE	6.50
COCONUT & DARK CHOCOLATE TORTE	6.50
SELECTION OF ICE CREAMS	4.00
CHEESECAKE OF THE DAY	6.50

**SEAFOOD &
STEAK CO.**

KIDS MENU

**MAIN AND DESSERT
£8.00**

MAINS

LINGUINE TOMATO PASTA

Served with a side of fries

SEA BASS

Served with fries and minted pea puree

50Z RUMP

Served with grill garnish and fries

DESSERTS

SELECTION OF ICE CREAMS

STICKY TOFFEE CUBES WITH BUTTERSCOTCH SAUCE

