

SEA CONTAINERS

Sea Containers Restaurant champions seasonal, farm-to-table dining - with all of our dishes designed for sharing. From the field, the sea and the land, our local produce is ethically and sustainably sourced wherever possible.

FROM THE FIELD

White Sourdough Bread 5
English butter, Kalios olive oil (v)



Mixed Olives 2.5
from Kalios (v, gf)

Padron Peppers 7
sea salt, olive oil, lime (v, gf)

Shaved Mushrooms 10
pine nuts, Manchego cheese, butter vinaigrette (gf)
-add corn-fed chicken breast + 8
-add smoked salmon +10

Seasonal Salad 9
vegetables, leaves,
avocado vinaigrette (v, gf)

Sea Containers Flatbread 13
root vegetables, lemon thyme (v)
-add smoked cured duck breast +11
-add cured venison +12

Creamy Polenta 16
wild mushrooms, parmesan, lemon thyme (gf)
-add corn-fed chicken breast +8
-add tiger prawns +10

Risotto 18
butternut squash, mustard frill, amaretti biscuit (v, gf)

FROM THE SEA

Crab on Sourdough Toast 16
avocado, jalapeños, coriander



Squid Fritters 9
citrus mayo, lemon

Seasonal Oysters MP
classic mignonette, cocktail sauce (gf)

Ceviche Tacos 15
sea bass, sea bream, coriander salsa (gf)

Red Cabbage Cured Salmon 12
lemon, endive, mulled wine (gf)

Grilled Sea Bream 19
brown shrimp butter, parsnip, coriander (gf)

Poached Hake 21
hispi cabbage, curried cauliflower purée (gf)

Roasted John Dory 28
Jerusalem artichoke, potato cake, Brussel sprouts (gf)

FROM THE LAND



Organic Lamb Skewers 9
spring onion, goats cheese dip (gf)

Marinated Fried Chicken 8
Worcestershire sauce, balsamic, barbecue sauce

Seared Skirt Beef 12
chilli, coriander, lime (gf)

Sea Containers Cheeseburger & Fries 17
aged Cheddar, smoked bacon, red onion

Saddle & Shank of Lamb 45 (for 2+)
(880g) roasted with jus (gf)

Dry-age Ribeye & Short Rib 69 (for 2+)
(1kg) beef jus (gf)

Welsh Pork Chop & Belly 42 (for 2+)
(800g) pork jus (gf)

Whole Roast Chicken 39 (for 2+)
corn-fed, confit onions (gf)

SIDES

Baby Spinach 5
shallot butter (v)

Fries 5
mojo mayo (v, gf)

Mixed Leaf Salad 5
balsamic vinaigrette (v, gf)

Heritage Beetroot Salad 5
hazelnut oil (v, gf)

Mac & Cheese 6
parmesan

Creamy Mash Potato 5
rosemary (v, gf)

For more information and news, please visit seacontainersrestaurant.com

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill. Most vegetarian dishes can be made as vegan, please speak to a waiter for more information.