

# Seven Seas Brasserie

## Brasserie Menu

### BRUNCH & LUNCH

Served daily from 10am till 4.00pm

#### Three Egg Omelette £6.50

With a choice of fillings;  
Ham, Cheese, Mushroom or Red Onion

#### American Style Breakfast Bagel £6.50

Grilled streaky bacon, hash brown and fried egg

#### Toasted English Muffin £5.50

Filled with Cumberland sausage and fried egg

#### French Toast £5.50

Hand-cut wedges served with streaky bacon  
and maple syrup

### MEAL DEAL

£6.50

Classic deli sandwich  
on soft white bloomer, malted wheat  
or gluten free bread;

#### Roast Ham & Tomato

Mature Cheddar & Pickle (v)

Tuna Mayonnaise & Cucumber

Roast Chicken & Stuffing

Red Pepper Houmous, Sundried Tomato  
& Crisp Iceberg Lettuce (v) (vegan)

Served with side salad & kettle crisps

Choice of Tea, Coffee,

Cappuccino, Fruit Juice

### TOASTED CIABATTA SANDWICHES £9.50

All served with seasoned fries

#### Classic BLT

Ham, Cheddar Cheese and Tomato

Tuna Melt

Southern Fried Bourbon BBQ Chicken  
and Monterey Jack

Sunblushed Tomato, Fresh Mozzarella,  
Rocket and Pesto (v)



### STARTERS & APPETIZERS

#### Homemade Soup of the Day £4.50

With warm bread roll and butter

#### Garlic Flatbread Sharer (v) £7.50

Baked and accompanied with red pepper houmous,  
diced feta and mixed marinated olives

#### Gin Cured Smoked Salmon Rosti £7.95

With dill, lime and grain mustard sour cream

#### Crispy Duck Salad £7.50

Set on a bed of green leaves, chopped spring onion,  
cucumber and drizzled with a teriyaki and  
chilli dressing, topped with sesame seeds

#### Creamy Garlic and Chive Mushrooms (v) £5.95

Flavoured with soft cheese and chardonnay,  
served on toasted ciabatta

#### Prosciutto, Bocconcini and Sunblushed Tomato Brushetta £7.50

With baby basil, roasted shallot and balsamic dressing

#### Loaded Sweet Potato Wedges £5.95

Topped with bacon, spring onion, cheddar  
and sour cream

### OFF THE CHAR-GRILL

All our specially selected grills are served with  
portobello mushroom, grilled tomato,  
battered onion rings and your choice of  
chunky chips, sea salted jacket potato,  
chilli & coriander rice or garden salad.

#### 10oz Rump Steak £15.95

#### 8oz Chicken Breast £11.95

#### 10oz Gammon Steak & Fried Egg £12.95

#### 8oz Salmon Fillet £14.95

#### Marinated Chicken Kebab £12.95

with Piri Piri Dip

#### Marinated Lamb Kebab £15.95

with Tzatziki Dip

#### Marinated King Prawn Kebab £15.95

with Sweet Chilli Dip

#### Add

Peppercorn, Blue Cheese  
or BBQ Bourbon Sauce £2.50

### Sides £3.95

Seasoned fries

Chunky chips

Garlic butter and cheese flatbread

Battered onion rings

Seasonal green vegetables

Mixed garden salad

### House Burgers

All our house Aberdeen Angus burgers  
are served on soft sweet brioche bun,  
seasoned fries, battered onion rings  
and homemade chunky coleslaw

#### Seven Seas Smokehouse Super Stacker £14.50

BBQ pulled pork, potato fritter, fried egg  
and cheddar cheese

#### Classic Seven Seas Burger £10.50

Smoked maple streaky bacon and cheddar cheese

#### All Aboard American Burger £11.50

Mac n cheese topper with smoked maple streaky bacon

#### Louisiana Burger £11.50

Cajun spices, sautéed mushrooms and blue cheese

#### Sweet and Sticky Burger £11.50

Bourbon bbq sauce, pepperoni and Monterey Jack

#### Panko Chicken Caesar Burger £11.50

Bacon bits, parmesan and Caesar dressing

#### Crispy Veg Burger (v) £10.50

Baby mozzarella balls, sliced tomato, lettuce  
and red pepper houmous

#### Falafel and Spinach Burger (v) £10.50

Topped the grilled halloumi and Tzatziki



### SEVEN SEAS MAINS

#### Pan Seared Beef Fillet Medallions £17.95

Set on potato fritters with roasted portobello  
mushroom and vine tomatoes, coated with  
peppercorn and brandy sauce

#### Herb Rubbed Seabass Fillet £15.95

Presented with citrus infused pearl cous cous  
and ratatouille

#### Traditional Ale Battered Fish and Chips £12.95

Hand battered with chunky chips and mushy peas

#### Red Lentil, Butter Bean and Kale Moussaka (v) £11.95

With garlic and herb diced potatoes

#### Crayfish and Calamari Spaghetti £14.95

Tossed in bisque and brandy sauce

#### Hand Rolled Beef and Baby Spinach Cannelloni £11.95

Oven baked and served with a sunblushed tomato,  
baby mozzarella and pesto salad

#### Katsu Tempura Vegetable Curry (v) (vegan) £10.95

With chilli and coriander rice

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## Wine List

### WHITES



	175ml	250ml	Bottle
<b>Altoritas Sauvignon Blanc</b> (Chile) Light aromas coupled with lemon on a dry, refreshing palate.	£3.95	£5.50	£15.50
<b>Short Mile Bay Chardonnay</b> (Southern Australia) A citrus Chardonnay with a crisp finish, bottled early to retain the freshness.	£3.95	£5.50	£15.50
<b>Antonio Rubini Pinot Grigio</b> (Italy) With grapes from the Pavia region, shows apple and pear with hints of white peach and elderflower.	£4.50	£5.95	£17.50

	175ml	250ml	Bottle
<b>Cullinan View Chenin Blanc</b> (South Africa) South Africa's most popular grape. Youthful, fruity character, well balanced with a fresh zest.	£4.50	£5.95	£17.50
<b>Waipara Hills Sauvignon Blanc</b> (New Zealand) Made from 100% Sauvignon Blanc from the Marlborough region. A generous and lifted style showing powerful aromas of melon, nettle and snow pea. The palate bursts with fresh citrus, grapefruit and melon notes.			£19.95
<b>Pulpo Albarino</b> (Spain) Unoaked, the wine is bright, pale lemon with hints of apple green. Aromas of white flower, hints of peach and apricot lead to a fresh fruity palate.			£24.95

### REDS



	175ml	250ml	Bottle
<b>Altoritas Merlot</b> (Chile) Soft, light, fruity with plummy aromas and a hint of spice.	£3.95	£5.50	£15.50
<b>Luis Felipe Cabernet Sauvignon</b> (Chile) Essence of Cabernet with cassis, bramble and a touch of mint and green pepper. Well structured with a juicy fruit finish.	£3.95	£5.50	£15.50
<b>The Guv'nor Tempranillo</b> (Spain) Made to a fruit driven style with notes of vanilla. A no nonsense wine with plenty of rich and ripe red fruit flavours.	£4.50	£5.95	£17.50

	175ml	250ml	Bottle
<b>Short Mile Shiraz</b> (Southern Australia) Deep coloured and full bodied. Typical of a Shiraz with rich berry fruit on the palate and a pinch of pepper spice.	£4.50	£5.95	£17.50
<b>Eleve Pinot Noir</b> (France) Aged in French oak, shows cherry and blueberry on the soft palate, finishes with a hint of spice.			£19.95
<b>Don Jacobo Rioja</b> (Spain) Matured for a minimum of 12 months in American oak followed by at least a year in the bottle before release. A blend of 90% Tempranillo with small additions of Garnacha and Mazuelo varieties.			£24.95

### ROSÉ



	175ml	250ml	Bottle
<b>Solstice Pinot Grigio</b> (Italy) Refreshingly dry with hints of fresh strawberry.	£3.95	£5.50	£15.50
<b>Whispering Hill Zinfandel</b> (California) Medium shows plenty of watermelon, strawberry and redcurrant fruit.	£4.50	£5.95	£17.50



### Sparkling



	125ml	Bottle
<b>Imperativo Prosecco</b> (Italy) A refreshing Prosecco from the Veneto region, pale with fine bubbles and delicately fruity aroma.	£3.95	£22.95
<b>Da Luca Rosato Spumante</b> (Italy) Fresh and vibrant strawberry and raspberry scented fizz made with a blend from Merlot and Raboso.		£24.95
<b>Louis Dornier Champagne</b> (France) Light, fresh and a vigorously youthful Champagne with a fine, elegant, and crisp lemony nose.		£35.00

	Bottle
<b>Louis Dornier Rosé Champagne</b> (France) Pinot dominated, an amber-coloured rosé with classic summer-fruit aromas, backed by fresh citrus and apple pastry.	£39.00
<b>Moët &amp; Chandon Champagne</b> (France) Golden straw yellow with the vibrant intensity of green apple and citrus fruit.	£52.00
<b>Moët &amp; Chandon Rosé</b> (France) Pink with amber highlights, a lively, intense bouquet of wild strawberry, raspberry and cherry.	£59.00