

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

Seven Seas Brasserie



Wine List

WHITES



	175ml	250ml	Bottle
Altoritas Sauvignon Blanc (Chile) Light aromas coupled with lemon on a dry, refreshing palate.	£3.95	£5.50	£15.50
Short Mile Bay Chardonnay (Southern Australia) A citrus Chardonnay with a crisp finish, bottled early to retain the freshness.	£3.95	£5.50	£15.50
Antonio Rubini Pinot Grigio (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
Cullinan View Chenin Blanc (South Africa) South Africa's most popular grape. Youthful, fruity character, well balanced with a fresh zest.	£4.50	£5.95	£17.50
Waipara Hills Sauvignon Blanc (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
Pulpo Albarino (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
Altoritas Merlot (Chile) Soft, light, fruity with plummy aromas and a hint of spice.	£3.95	£5.50	£15.50
Luis Felipe Cabernet Sauvignon (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
The Guv'nor Tempranillo (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
Short Mile Shiraz (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
Eleve Pinot Noir (France) Aged in French oak, shows cherry and blueberry on the soft palate, finishes with a hint of spice.			£19.95
Don Jacobo Rioja (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
Solstice Pinot Grigio (Italy) Refreshingly dry with hints of fresh strawberry.	£3.95	£5.50	£15.50
Whispering Hill Zinfandel (California) Medium shows plenty of watermelon, strawberry and redcurrant fruit.	£4.50	£5.95	£17.50



Sparkling



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

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