

ALL DAY DINING

BRUNCH

Available Saturday & Sunday 12pm – 5pm

FULL BREAKFAST £7.50

Two Cumberland sausage, two smoked bacon, hash brown, baked beans, fried/scrambled egg, bloomer toast

VEGAN BREAKFAST £7.50

Two Falafel, roasted tomato, crushed avocado, toasted bloomer

AVOCADO & EGGS £6.50

Crushed avocado, two poached eggs served on toasted bloomer

BREAKFAST ROLL £5.50

Choose from: Smoked Bacon, Cumberland Sausage, Fried / Scrambled Egg

FRENCH TOAST £5.50

Hand cut wedges served with streaky bacon and maple syrup

THREE EGG OMELETTE £6.50

Choose from: Cheese, Ham, Mushroom

OVEN BAKED JACKET POTATO £5.95

Choose from; Cheese, Beans, Tuna Mayonnaise

STARTERS

SOUP OF THE DAY (v) £4.50

Daily choice of homemade soup & warm bread roll

CREAMY GARLIC CHESTNUT MUSHROOMS (v) £5.50

Char grilled ciabatta and chopped chives

MOROCCAN SPICED FALAFEL (v) (vg) (gf) £5.50

Toasted pumpkin seeds and houmous dip

CRISPY HALLOUMI FRIES £5.50

Chili, lime and parsley jam

MAIN COURSE

CHAR GRILLED 8oz SIRLOIN STEAK £15.50

Grilled tomato, onion rings, sautéed mushrooms, seasoned fries and peppercorn sauce

SEARED CHICKEN BREAST £12.50

Rosti potato, smoky bacon and leek sauce

HONEY AND SESAME GLAZED

SALMON FILLET (df) (gf) £12.50

Vermicelli noodles, pok choi, spring onions and miso broth

SEVEN SEAS SCOUSE £11.95

Traditional recipe served with red cabbage and crusty bread

CLASSIC FISH & CHIPS £12.50

Chunky chips, mushy peas & tartare sauce

CHICKEN CAESAR SALAD £12.50

Ripped Romaine leaves, crisp smoked bacon, croutons, Grana Padano & Caesar dressing

HOME BAKED LASAGNE £11.95

Served with tomato, baby mozzarella and pesto salad

KATSU CURRY TEMPURA VEGETABLES (gf) (df) £11.95

Served with coriander rice

BABY MOZZERELLA, ROASTED BALSAMIC CHERRY TOMATOES & RED PESTO FLATBREAD (v) £10.50

Seasoned fries or chopped salad

SIDES £3.95

- Seasoned Fries • Chunky Chips
- Garlic and Mozzarella Flatbread

SUNDAY LUNCH

Every Sunday from 12pm

2c Sunday Lunch £12.50 | 3c Sunday Lunch £15.50

HOUSE BURGERS £12.50

Premium quality burger served on brioche bun with seasoned fries, onion rings and homemade coleslaw

SEVEN SEAS CLASSIC BURGER

Smoked maple bacon & cheddar cheese

CHAR GRILLED CHICKEN FILLET BURGER

Iceberg lettuce, sliced tomato & piri piri mayonnaise

BUTTERNUT SQUASH & SPINACH (v)

Cajun spiced onion & blue cheese

DESSERT £5.95

STICKY TOFFEE PUDDING

With vanilla pod ice cream

CHOCOLATE & COCONUT TART (v) (vg) (gf)

With raspberry coulis

CLASSIC STRAWBERRY ETON MESS

With smashed toasted meringue

WARM BELGIAN WAFFLE

With chocolate chip ice cream and chocolate sauce

DELI SANDWICH MEAL DEAL £6.50

Deli style sandwich served with kettle crisps, side salad and choice of Tea, Coffee, Fruit Juice.

Choose From:

- Roast Chicken & Stuffing • Classic BLT
- Mature Cheddar & Pickle • Tuna Mayonnaise
- Red Pepper Houmous & Sun-Dried Tomato (v) (vg)

This menu is disposable.

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
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
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

	175ml	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
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