

BRASSERIE MENU

STARTERS

* SOUP OF THE DAY (v)

£4.50

Daily choice of homemade soup & warm bread roll

* CREAMY GARLIC CHESTNUT MUSHROOMS (v)

£5.95

Char grilled ciabatta and chopped chives

* MOROCCAN SPICED FALAFEL (v) (vg) (gf)

£5.95

Toasted pumpkin seeds and houmous dip

CRISPY HALLOUMI FRIES

£5.95

Chili, lime and parsley jam

CHORIZO, MOZZARELLA & TOMATO BRUSCHETTA

£5.95

Balsamic glaze and pesto oil

SUNDAY LUNCH

2c £15.50 | 3c £18.50

CHOOSE ANY STARTER

CHOICE OF MAIN COURSE

Served with roast potatoes, seasonal vegetables, bacon chipolata, Yorkshire pudding & roast gravy

- ROAST CHICKEN BREAST
- HONEY ROAST GAMMON
- SPICED CAULIFLOWER & CHICKPEA PINWHEEL (v) (vg) (gf)

CHOOSE ANY DESSERT

MAIN COURSE

CHAR GRILLED 8oz SIRLOIN STEAK

£18.50

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

* SEARED CHICKEN BREAST

£15.50

Rosti potato, smoky bacon and leek sauce

* HONEY AND SESAME GLAZED SALMON FILLET (df) (gf)

£15.50

Vermicelli noodles, pok choi, spring onions and miso broth

SEVEN SEAS SCOUSE

£14.50

Traditional recipe served with red cabbage and crusty bread

CLASSIC FISH & CHIPS

£14.50

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

£12.50

Served with tomato, baby mozzarella and pesto salad

* KATSU CURRY TEMPURA VEGETABLES (v) (gf) (df)

£12.50

Served with coriander rice

SIDES £3.50

- Seasoned Fries • Chunky Chips
- Garlic and Mozzarella Flatbread

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

* RASPBERRY & FRANGIPANE

TART (v) (vg) (gf)

With raspberry coulis

CLASSIC STRAWBERRY ETON MESS

With smashed toasted meringue

* BAKED VANILLA CHEESECAKE

With chocolate brownie crumb

PRE SHOW DINING

Choose any * marked items

2c £16.50 | 3c £19.50

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