

Seven Seas Brasserie



STARTERS

HOMEMADE SOUP OF THE DAY

£5.50

Warm bread roll and butter

GREEK STYLE FRIED HALLOUMI SALAD (v)

£7.50

Ripped leaves, black olives, roasted cherry tomato, tzatziki, sweet beetroot glaze

CHESTNUT MUSHROOM & PEA RISOTTO (v) (gf) (vg)

£6.95

Vegetable crisps

SALT & PEPPER SQUID

£7.50

Miso chilli mayonnaise, crispy kale, lime wedges

SUNBLUSHED TOMATO, PIMENTO, BLACK OLIVE, SPINACH & TOMATO BRUSCHETTA (v) (vg)

£5.95

Beetroot glaze

SUNDAY LUNCH

2c £17.50 | 3c £19.50

CHOOSE ANY STARTER

CHOICE OF MAIN COURSE

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

- Roast Chicken Breast
- Roasted Sirloin Of Beef
- Char-grilled Salmon Fillet
- Chestnut Mushroom Risotto Cakes (v) (vg) (gf)

CHOOSE ANY DESSERT

BRASSERIE MENU

MAIN COURSE

KING PRAWN SPAGHETTI

£15.95

Tomato, chilli, garlic, peashoots

SUNDRIED TOMATO TORTE (vg) (gf)

£12.95

Garlic roasted butternut squash, scorched marinade courgettes, chilli and spring onion relish

SEVEN SEAS BACON & CHEESE BURGER

£12.95

Sesame seeded brioche bun, seasoned fries, onion rings, burger sauce

HOME BAKED LASAGNE

£11.95

Tomato, baby mozzarella, pesto salad

TRADITIONAL BATTERED FISH & CHIPS

£12.95

Hand battered haddock, chunky chips, mushy peas, tarter

CARIBBEAN JERK CHICKEN THIGHS, SWEET POTATO, SPINACH & COCONUT CURRY

£13.95

Rice and beans

SUPERFOOD SALAD (v) (vg)

£12.95

Char grilled tender stem broccoli, quinoa, red cabbage, pomegranate seeds, rocket leaves, toasted pumpkin seeds, beetroot glaze

Add Chargrilled Chicken Breast or Salmon £3.00

STEAK & CHIPS

£16.95

Char grilled 8oz Sirloin Steak, chunky chips, grilled tomato, mushrooms, onion rings, peppercorn sauce

SIDES £3.95

- Seasoned Fries
- Chunky Chips
- Garlic Butter & Mozzarella Flatbread
- Seasonal Vegetables
- Caesar Side Salad

Seven Seas Brasserie



DESSERT £6.50

WARM CHOCOLATE FONDANT

Vanilla pod ice cream

SUGAR COATED DIPPING CHURROS

Chocolate sauce, salted caramel sauce

RASPBERRY SPONGE PUDDING (vg)

Plant based cream, fresh raspberries

COCONUT & STRAWBERRY ETON MESS (gf)

Broken meringue, fresh strawberries, toasted coconut, vanilla pod ice cream, freshly whipped cream

SELECTION OF DAIRY ICE CREAMS

Vanilla pod, chocolate chip and raspberry ripple, café curls

DELI MEAL DEAL £7.50

Sandwich, Side, Snack, Tea and Coffee

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

- Egg, Mayonnaise, Cress (v)
- Ham & Cheese Ploughman's
- Roast Chicken & Stuffing
- Bacon, Lettuce & Tomato
- Coronation Chickpea, Lettuce & Cucumber

Served with Side Salad & Kettle Crisps
Choice of Tea, Coffee, Cappuccino or Fruit Juice

COFFEE & CAKE £5.50



WHITES

	175ml	250ml	Bottle
Altoritas Sauvignon Blanc (Chile) Light aromas coupled with lemon on a dry, refreshing palate.	£4.50	£6.50	£18.50
Short Mile Bay Chardonnay (Southern Australia) A citrus Chardonnay with a crisp finish, bottled early to retain the freshness.	£4.50	£6.50	£18.50
Antonio Rubini Pinot Grigio (Italy) With grapes from the Pavia region, shows apple and pear with hints of white peach and elderflower.	£4.50	£6.50	£18.50
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

WINE LIST

REDS

	175ml	250ml	Bottle
Altoritas Merlot (Chile) Soft, light, fruity with plummy aromas and a hint of spice.	£4.50	£6.50	£18.50
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.	£4.50	£6.50	£18.50
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	£6.50	£18.50
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