

# Seven Seas Brasserie

## Breakfast & Brunch

### Eggs and Gammon £6.95

Two free range eggs with a prime cut 4oz gammon steak. Served with toast and your choice of tea, coffee or orange juice.

### Bacon and Egg Muffin £5.95

Bell bottom muffin lightly toasted and buttered with crispy bacon and fried egg with your choice of tea, coffee or orange juice.

### Cumberland Sausage Muffin £5.95

Bell bottom muffin lightly toasted and buttered with original Cumberland sausage with your choice of tea, coffee or orange juice.

### Smoked Salmon and Scrambled Eggs £7.95

Rosettes of Scottish smoked salmon served with scrambled egg and wholemeal toast with your choice of tea, coffee or orange juice.

### Croissants £4.50

Two all butter croissants served warm with butter and jam and your choice of tea, coffee or orange juice.

### Danish Pastries

Selection of Danish pastries served with either tea or coffee.

### Fresh Melon and Pineapple £3.95

Diced melon and pineapple with natural yoghurt and orange juice.

## Afternoon Tea

### Selection of Finger Sandwiches £4.50

Honey Roast Ham

Smoked Salmon

Roast Beef and Horseradish

Cucumber

Smoked Chicken

### Fruit Scones and Clotted Cream £3.95

### Old English Fruit Cake £2.95

### Fresh Cream Cakes £2.95

### Selection of Fruit Muffins £2.50

### Iced and Jam Doughnuts £1.95

### Eccles Cake £1.95

### Selection of Sandwiches, Your Choice of Cake, Tea or Coffee £6.95

## Side Orders

### Basket of Warm French Bread £2.95

### Chips £2.50

### Potato Wedges £2.50

### New Potatoes £2.50

### Creamed Potatoes £2.50

### French Beans £2.50

### Baby Carrots £2.50

### Mixed Leaf Salad £2.50

## Lunchtime Starters

Served between 12pm - 4pm

### Fresh Soup of the Day £3.95

Served with crusty bread and butter.

### Ham Hock Terrine £4.95

Served with a real ale chutney and crusty bread.

### Crayfish Cocktail £5.95

Crayfish tails sat on a bed of crisp iceberg lettuce topped with a lemon and black pepper mayonnaise.

### Slow Roasted Vegetables £4.95

With garlic and herbs.

### Peppered Mackerel £4.95

With potato and horseradish salad.

### Prissence of Melon £4.95

Topped with fruit sorbet.

## Lunchtime Main Courses

Served between 12pm - 4pm

### Classic Fish and Chips £8.95

Battered haddock fillet served with crisp chunky chips a ramakin of mushy peas and bread and butter.

### Chargrilled Chicken Salad £8.50

Cajun coated chicken supreme chargrilled on a bed of baby leaves, roasted peppers and pinenuts.

### Baked Salmon Fillet £8.95

Prime salmon fillet topped with a pesto and black olive crust, oven baked and served with minted new potatoes and French beans.

### Steak and Ale Pie £8.95

Old English recipe prime cut beef cooked in real ale and topped with a light pastry crust. Served with your choice of potatoes and vegetables.

### 6oz Prime Cut Sirloin Steak £9.95

Chargrilled to your liking with crispy chunky chips, grilled flat mushrooms and shallots.

### Cumberland Sausage and Onion Gravy £8.95

Cumberland sausage ring with creamy mashed potato and lashings of onion gravy.

### See Blackboard For:

Vegetarian Special

Fresh Fish of the Day

Main Course Special

Dessert Special

## Sandwiches & Burgers

### Classic Chicken Club £7.95

Grilled chicken breast on toasted bloomer with crisp bacon, lettuce and sweet tomato served with chunky chips and coleslaw.

### Steak and Red Onion Sandwich £7.95

6oz grilled sirloin steak with sautéed red onion served in a ciabatta with crisp lettuce and mayo, chunky chips and coleslaw.

### Croque Monsieur £6.95

Classic ham and cheese toastie - toasted bloomer with honey roast ham, gruyere cheese and chunky chips.

### Croque au Salmon £6.95

Toasted bloomer with smoked salmon and gruyere cheese and chunky chips.

### Roasted Vegetables and Gruyere Cheese £4.95

Toasted ciabatta filled with roast vegetables and topped with gruyere cheese with chunky chips.

### Seven Seas Burger £9.95

6oz 100% beef burger chargrilled topped with crisp bacon and gruyere cheese and served with onion rings, chunky chips and hamburger relish.

## Starters

Served between 5pm - 10pm

### Carrot and Coriander Soup £4.95

With crusty bread.

### Salmon and Spring Onion Fishcake £5.95

Flaked salmon with spring onion bound with potato, lightly floured and pan fried.

### Crab and Avocado Salad £5.95

Fan of avocado with white and dark crab meat mixed with coriander lemon juice and red chilli.

### Duck and Apricot Terrine £4.95

A rich duck terrine, peppered with nuts and served with toasted brioche.

### Fruit Kebab £5.95

Mango, melon, strawberry, grape and kiwi on a skewer with natural yoghurt.

### Baby Mozzarella and Italian Tomato Salad £4.95

Baby mozzarella balls with ripe Italian tomato dressed with pesto oil.

## Main Courses

Served between 5pm - 11pm

### Peppered Lamb Rump £11.95

8oz lamb coated in cracked black pepper pan roasted until pink. Served with minted new potatoes and French beans.

### Seven Seas Rib Eye £14.50

21 day mature 10oz rib eye steak cooked to your liking. Served with chunky chips and steak garnish.

### Classic Fish Pie £9.95

Cooked in pieces of tender fish fillet combined in a white wine sauce, baby spinach and creamy potato served with fresh market vegetables.

### Sautéed Fillet of Pork £11.95

Tender medallions of pork fillet pan fried with a cider and cream sauce served with mashed potato and green beans.

### Pan Roasted Monkfish £11.95

Monkfish wrapped in parma ham, pan roasted and served with new potatoes and French beans.

### Corn Fed Chicken Supreme £10.95

Corn fed chicken supreme pan fried in garlic and thyme and sat on a bed of honey glazed vegetables with sautéed potatoes.

### Lamb Shank £11.95

Roasted lamb shank with rosemary and redcurrant served on creamy mashed potato and root vegetables.

## Dessert Menu

### Butter Chocolate Truffle £4.95

with creme anglaise

### Summer Pudding £4.95

with clotted cream

### Banoffee and Hazelnut Cheesecake £4.95

### Tart au Citron £4.95

### French Apple Tart £4.95

### Cheese and Biscuits £6.95

# Seven Seas Brasserie



## White Wines

	175ml Glass	250ml Glass	per Bottle
<b>Italy</b> <b>PINOT GRIGIO, Al Verdi</b>	<b>£3.65</b>	<b>£5.20</b>	<b>£13.95</b>
So popular due to its amazingly easy drinking nature, typified by pear-drop and delicate almond flavours.			
<b>Chile</b> <b>SAUVIGNON BLANC, Nuevo Extremo</b>	<b>£3.75</b>	<b>£5.30</b>	<b>£14.50</b>
Fantastic example of the crisp, citrus-led sauvignon blanc, with a lovely juicy acidity.			
<b>South Africa</b> <b>CHENIN BLANC, Wilderness Bay</b>	<b>£3.85</b>	<b>£5.40</b>	<b>£14.95</b>
A crisp wine with intense lemon and peach flavours. Well-balanced acidity with a long aftertaste.			
<b>Australia</b> <b>CHARDONNAY, Angoves 'Stonegate'</b>	<b>£3.95</b>	<b>£5.50</b>	<b>£15.50</b>
Light gold with green hues, this wine has primary aromas of melon and peach with yoghurt & grapefruit notes also present.			
<b>Spain</b> <b>RIOJA BLANCO, Paternina Dorada</b>			<b>£17.50</b>
Excellently made wine – dry and crisp with notes of apple and melon with a nutty finish.			
<b>New Zealand</b> <b>SAUVIGNON BLANC, Mirror Lake</b>			<b>£19.50</b>
An excellent sauvignon from Marlborough: a lovely bouquet of fresh gooseberries leads to a crisp, refreshing palate with a lingering dry finish.			
<b>Bordeaux</b> <b>BLANC DE BLANCS, Chateau Lamothe</b>			<b>£22.50</b>
Classic dry white Bordeaux blend – excellent intensity with citrus characters and herbal notes, with a rounded finish.			
<b>Burgundy</b> <b>CHABLIS, Alain Geoffroy</b>			<b>£24.50</b>
Unoaked chardonnay grapes produce peach and fig flavours and steely acidity with a lingering, lightly buttery finish.			

## Rosé Wines

	175ml Glass	250ml Glass	per Bottle
<b>France</b> <b>ROSÉ, En Colline</b>	<b>£3.75</b>	<b>£5.30</b>	<b>£14.50</b>
An excellent, clean and fruity rosé from the South of France, with a refreshingly medium dry finish.			
<b>Italy</b> <b>PINOT GRIGIO ROSÉ, Al Verdi</b>	<b>£3.95</b>	<b>£5.50</b>	<b>£16.50</b>
A gentle rose hue, showing ripe berry fruit on the palate with a clean, refreshing medium-dry finish.			

## Sparkling Wine

	per Bottle
<b>Italy</b> <b>PROSECCO, San Floriano</b>	<b>£19.95</b>
A delicate style of sparkling wine with a soft, clean fizz; hints of sherbet and well-judged acidity, lovely as an aperitif.	

## Red Wines

	175ml Glass	250ml Glass	per Bottle
<b>Chile</b> <b>CABERNET SAUVIGNON, Nuevo Extremo</b>	<b>£3.65</b>	<b>£5.20</b>	<b>£13.95</b>
Ripe cassis fruit with undercurrents of mint and herbs with a soft, rounded finish.			
<b>South Africa</b> <b>RUBY CABERNET, Wilderness Bay</b>	<b>£3.85</b>	<b>£5.40</b>	<b>£14.95</b>
Hearty berry flavours mingle with hints of chocolate and subtle mint. A beautifully crafted wine supported by ripe tannins and gentle oak.			
<b>California</b> <b>MERLOT, Willowood</b>	<b>£3.95</b>	<b>£5.50</b>	<b>£15.50</b>
Plenty of sun-ripened fruit showing plum and damson flavours; soft, supple and well-rounded.			
<b>Australia</b> <b>SHIRAZ, Wallaby Ridge</b>			<b>£15.95</b>
Concentrated ripe berry aromas, and a smooth full palate of black fruits and spicy undertones.			
<b>Spain</b> <b>RIOJA, Paternina 'Accolado' Cosecha</b>			<b>£17.50</b>
A youthful style Rioja. Not too heavy with upfront blackcurrant fruit with hints of spice and mellow oak.			
<b>Italy</b> <b>CHIANTI DOCG, Poggiano</b>			<b>£19.50</b>
Morello cherry allied to a whiff of spice and hints of dark chocolate make this a classico Chianti indeed!			
<b>Bordeaux</b> <b>1er COTES DE BORDEAUX, Chateau Lamothe</b>			<b>£22.95</b>
An elegantly made claret, with a core of cassis and plum fruit, balanced by notes of herbs and soft tannins.			
<b>Burgundy</b> <b>HAUTES COTES DE BEAUNE, Domaine Prieure</b>			<b>£24.50</b>
Soft, excellently weighted pinot noir with cherry and raspberry fruit, underpinned by hints of spice and oak.			

## Champagnes

	per Bottle
<b>RENE LALLEMENT NV BRUT</b>	<b>£35.00</b>
Plenty of zesty, dry citrus character and with a lively, persistent mousse, finished by touches of cream.	
<b>MOET ET CHANDON BRUT IMPERIAL NV</b>	<b>£50.00</b>
Aromas of vine and lime-blossom lead to a delicate, well-balanced palate with floral and citrus notes and a good length finish.	
<b>BOLLINGER SPECIAL CUVÉE</b>	<b>£65.00</b>
A really elegant, bone-dry style with excellent depth of flavour. Complex and well-balanced with a long, persistent mousse.	
<b>LAURENT PERRIER ROSÉ</b>	<b>£75.00</b>
Delicate and refined with notes of strawberry and raspberry fruit and a crisp, lingering finish.	