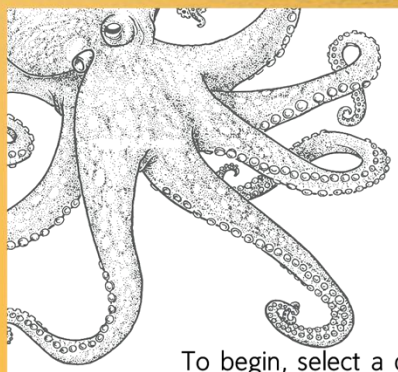

SUNDAY LUNCH AT
THE SEAFOOD CAFÉ

To begin, select a drink on arrival, and our team will bring a selection of our favourite seafood snacks for the table, specially chosen to whet your appetite. Each table selects one main course to share between two—if you're a larger group, you'll get to choose an additional main for everyone to enjoy together. Please note, the price of the menu is determined by the main course you choose. We're famous for our oysters, so if you fancy a round of plump beauties to start, just let your host know, and we'll arrange them to enjoy with your drinks. To finish, a special pudding of the day will be served tableside. Relax and savour our twist on the classic Sunday lunch!

Whet your whistles

Bloody / Virgin Mary, Black Velvet and Pints of Plain

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Snacks

Whipped Cod Roe, Goatsbridge Trout Roe, Lobster Oil, Sourdough

Tuna Tostada, Togarashi, Daikon & Apple

House Crisps, Anchovies, Mussel Escabeche, Olives, Guandilla Chilli

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Main Course

Dover Sole, Lemon Caper Brown Butter

Duck Fat Rosties

Brussel Sprouts , Smoked Pancetta, Chesnuts

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Chocolate Cremeux

65 Per Person

Please Note: Items marked with an * require pre-order by the Thursday prior. Due to the nature of our menu, substitutions are not available. A 10% discretionary service charge is added to the bill.