

Our brunch menu is available between 12 - 4PM Saturday and Sunday, every weekend as well as a weekend roast on both days which is designed to be shared.

TO DRINK

Bottomless Prosecco 18

Glass of Prosecco 9.5

Glass of Perrier-Jouët Brut NV 13.5

Glass of Perrier-Jouët 'Blason' Rosé 19.5

Bottomless Grey Goose Market Bloody Mary 18

Grey Goose Bloody Mary 14

French Silver Bullet 13

Riviera Fizz 13

Mondrian Mimosa 13

Bellini 13

Strawberry Zest 8

cold pressed apple, strawberry, lemon, mint

Clean Beet 8

cold pressed apple, beetroot, ginger, lemon

Lean Green 8

cold pressed cucumber, celery kale, romaine, spinach, ginger, lemon

HARD SHAKES

Mississippi Mudslide 13

Bulleit Bourbon, chocolate, whipped cream, orange zest

The Big O-reo 13

Jim Beam Double Oak, vanilla, Oreo cookie, whipped cream Rocky Rum 13

Bacardi Negra, salted caramel, whipped cream, Luxardo cherry

BRUNCH

Chicken & Waffles 14

buttermilk waffles, fried chicken, Sriracha slaw

Brooklyn Sandwich 12

buttermilk waffles, crispy bacon, Canadian maple syrup, vanilla ice cream

Breakfast Hash 14

chorizo, roast potato, wild garlic, poached egg

Crab Omelette 15

Portland crab, avocado, heritage tomato, jalapeño, coriander

Boston Beans 14

slow cooked BBQ beans with smoked Cumberland sausage The Reuben 14

salt beef, melted smoked Cheddar, pickle, sauerkraut

Sea Containers

Cheeseburger and Chips 16 ground hanger steak patty, smoked bacon, red onion

Seafood Platter 50

Bloody Mary spiced oysters, dressed crab, brill ceviche, raw scallops, poached shrimps, sesame dressing (serves 2)

The Egg Sammy 10

sunny side up egg, crispy bacon, Jack cheese, avocado, brioche bun, coriander, chipotle relish **Braised Beef Brunch Burrito** 18

spicy BBQ beans, sunny side up egg, rice, avocado purée, tomato salsa, corn nuts

Mixed Kale Salad 10

sunflower seeds, avocado vinaigrette (v)
- add grilled corn-fed chicken breast 8
- add seared hanger steak 10

Cobb Salad 15

grilled chicken, crispy bacon, tomatoes, egg, blue cheese dressing

Smashed Avocado on Charred Toast 9

cherry tomatoes, coriander, chilli, soft boiled egg (v)

WEEKEND ROAST

All served with roast potatoes, seasonal British vegetables and Yorkshire pudding

Roast Corn-Fed Chicken 45 confit onions Leg of Lamb 50 chermoula rub, mint yoghurt

Double-cut Heritage Pork Chop 48

pork crackling,
grilled apple

Dry-age Bone in Ribeye 75 beef jus Whole Brill 45 brown butter, capers

SIDES

Free Range Hen's Eggs 4 scrambled, poached or fried

Crispy Bacon 4

Smoked Cumberland Sausage 4

Smoked Salmon 4

Triple Cooked Chips 5 mojo mayo

Truffled Mac and Cheese 7

Heirloom Tomato Salad 6 lemon zest, sea salt, black pepper

Crushed Sweet Potatoes 5 tumeric, ginger, chives

For more information and news, please visit seacontainers restaurant.com