

SEA CONTAINERS

Sea Containers Restaurant champions seasonal, farm-to-table dining - with all of our dishes designed for sharing. From the field, the sea and the land, our local produce is ethically and sustainably sourced wherever possible.

FOR THE TABLE

Mixed Olives 3

Kalamata, Nocellara Olives (v)

Cambrook Spiced Nuts 5.5

Seasonal Oyster 3

Bloody Mary Dressing, Lemon, Shallot Vinaigrette (gf)

Baked Bread 5

Thyme, Onion, Olive Oil

SMALL PLATES TO SHARE



Blistered Padrón Peppers 7

Smoked Sea Salt, Lime, Olive Oil (gf)

Seasonal Salad 14

Toasted Pumpkin & Sunflower Seeds,
Butternut Squash Puree,
Baby Vegetables (v, gf)

Avocado & Feta Salad 9

Sourdough Croutons, Herb Salad,
Chilli Vinaigrette (v)
-Add Smoked Salmon +8
-Add Cured Ham +6



Marinated Fried Chicken 8

Worcestershire Sauce, Balsamic,
BBQ Sauce

Seared Skirt Steak 12

Balsamic, Honey & Chilli Glaze (gf)

Rabbit Terrine 10

Honey & Mustard Dressing, Orange Gel



Fried Whitebait 8

Spicy Tartar Sauce, Lime (gf)

Crab on Sourdough Toast 16

Avocado, Jalapeño, Coriander

Ceviche Tacos 15

Seabass, Seabream, Coriander Salsa

Scottish Gravlax 15

Heritage Baby Beetroots, Sourdough
Bread

LARGE PLATES TO SHARE



Wild Mushroom Orzo Pasta 16

Sautéed Wild Mushrooms,
Aged Parmesan, White Truffle Oil (v)
-Add Corn-Fed Chicken Breast +7
-Add Tiger Prawns +8

Pearl Barley Risotto 17

Confit Celeriac, Pecorino,
Mustard & Herb Crumbs

Sea Containers Flatbread 13

Winter Squash, Rosemary,
Chestnut, Parmesan
-Add Smoked Salmon +8
-Add Cured Ham +6



Dry Aged Boston Rib (for 2+) 65

Beef Jus, Horseradish (gf)

Spare Ribs (for 2+) 38

BBQ Sauce

Whole Roasted

Corn-Fed Chicken (for 2+) 39

Confit Onions (gf)

Organic Welsh Lamb (for 2+) 46

Roasting Jus (gf)



Scottish Confit Cod 22

Sweet Potato Purée,
Sautéed Curly Kale,
Citrus Dressing (gf)

Roasted Monkfish (for 2+) 45

Salty Samphire & Lemon Sauce (gf)

Welsh Peppered Organic Venison 28

Confit White Onion, Roasting Jus,
Cranberry Compote (gf)

Sea Containers Cheeseburger & Fries 17

Aged Cheddar, Smoked Bacon, Red Onion

Scottish Pan-Fried Halibut 27

Cayenne & Cauliflower Puree,
Hazelnut Couscous,
Almond & Bacon Sauce (gf)

SIDES

Baby Spinach 5

Shallot Butter (v, gf)

Fries 5

Old Bay Mayo (v)

Raw Vegetable Salad 5

Coriander, Pink Pepper Lemon Dressing (v, gf)

Sea Containers Fries 8

Lobster Oil, Grated Caviar

Heritage Beetroot Salad 5

Balsamic Dressing (v, gf)

Mac & Cheese 6

Parmesan (v)

Mash Potato 5

Thyme (v)

For more information and news, please visit seacontainersrestaurant.com

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.

Most vegetarian dishes can be made as vegan, please speak to a waiter for more information.