

# 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

**Marinated Olives 3**  
Kalamata, Nocellara Olives (v)

**Baked Bread 5**  
Thyme, Onion, Olive Oil

## SMALL PLATES TO SHARE



**Blistered Padrón Peppers 7**  
Smoked Sea Salt, Lime, Olive Oil

**Summer Salad 12**  
Seasonal Vegetables, Avocado Foam,  
Bee Pollen (v, gf)

**Roasted Eggplant 9**  
Goat's Cheese, Pomegranate, Croutons (v)  
-Add Skirt Steak +7  
-Add Tiger Prawns +8



**Marinated Fried Chicken 8**  
Sea Containers BBQ Sauce

**Seared Skirt Steak 12**  
Balsamic, Honey & Chilli Glaze (gf)



**Fried Whitebait 8**  
Spicy Tartar Sauce (gf)

**Crab on Sourdough Toast 16**  
Avocado, Jalapeño, Coriander

**Ceviche Tacos 15**  
Seabass, Seabream, Coriander Salsa (gf)

**Seasonal Oyster 3**  
Yoghurt, Charred Apple,  
Amaretto (gf)

## LARGE PLATES TO SHARE



**Orzo Pasta 16**  
Peas, Pea Shoots, Courgette (v)  
-Add Corn-Fed Chicken Breast +7  
-Add Tiger Prawns +8

**Sea Containers Flatbread 13**  
Courgette, Mint Yoghurt, Land Cress  
-Add Smoked Salmon +8  
-Add Cured Ham +6

**Risotto 17**  
Spiced Tomato, Toasted Pine Nuts,  
Basil Dressing (v, gf)  
-Add Tiger Prawns +8  
-Add Smoked Sausage +9



**Dry Aged Beef Striploin (300g) 28**  
Confit White Onion, Beef Jus (gf)

**Louisiana Spare Ribs (for 2+) 38**  
BBQ Sauce (gf)

**Whole Roast Corn - Fed Chicken (for 2+) 39**  
Confit Onions (gf)

**Rump of Organic Welsh Lamb (for 2+) 46**  
Braised Shoulder, Roasting Jus (gf)

**Dry Aged Boston Rib (for 2+) 65**  
Beef Jus (gf)

**Sea Containers Cheeseburger & Fries 17**  
Aged Cheddar, Smoked Bacon, Red Onion



**Hot - Smoked Salmon 12**  
Baby Plum, Pickled Tomato,  
Lemon & Oregano Puree (gf)

**Scottish Confit Cod 22**  
Chickpeas, Sea Herbs,  
Caper & Grape Dressing (gf)

**Scottish Pan-Fried Halibut 27**  
Pea Puree, Shredded Baby Gem,  
Chicken Jus (gf)

**East Anglican Seared Trout 21**  
Served Pink, Black Olive Puree,  
Summer Vegetables (gf)

## SIDES

**Baby Spinach 5**  
Shallot Butter (v, gf)

**Fries 5**  
Chipotle Mayo (v)

**Mixed Leaf Salad 5**  
Balsamic Vinaigrette (v, gf)

**Sea Containers Fries 8**  
Lobster Oil, Grated Caviar

**Heritage Tomato Salad 5**  
Marjoram (v, gf)

**Mac & Cheese 6**  
Parmesan (v)

**Mash Potato 5**  
Thyme (v)

For more information and news, please visit [seacontainersrestaurant.com](http://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.