

Seabreeze

PROSECCO by the glass, Bortolin Angelo 125ml £6.50

STARTERS

Salt cod fritters, lemon aioli £6.25

Home cured cod fritter, aioli and watercress

Charred purple sprouting broccoli, Romesco sauce £6.50

New season char-grilled broccoli, roasted pepper & almond sauce with a little kick, balsamic & toasted almonds

Mullet escabeche & beetroot £6.50

Grilled gray mullet & lightly pickled, beetroot, potato, apple & crème fraiche salad, green sauce

Warm chorizo Scotch egg, gribiche sauce £6.75

Home made chorizo Scotch egg, egg tartare, watercress

Cauliflower veloute, goat's cheese beignet £5.00

Creamy & velvety cauliflower soup with goat's cheese & paprika fritter

MAIN COURSES

Pan roasted Cod fillet, beetroot relish, mussels £14.75

Local day boat Cod, caper berry crushed new potatoes, sweet and tangy beetroot relish, garlic kale, Mussel veloute

Confit pork belly, caramelized apple £16.00

Slow confit pork belly, black pudding croquette, parsnip puree, caramelized apple, fondant potato, kale, red wine jus

Battered Fish of the day 12.00

Fish battered in a light and crispy batter, minted pea puree, tartare sauce, chunky chips, lemon

Welsh Black Rib-eye steak £21.00

Battered onion rings, watercress, garlic Portobello mushroom, hand-cut chips, peppercorn sauce

Beetroot speltotto, herb Lebneh £10.25

Creamy beetroot spelt risotto, home made soft cheese, crispy onions, charred spring onion, toasted pumpkin seeds

SIDE ORDERS £2.50

Homemade Onion Rings - Hand-cut Chips – Roasted carrots in honey, orange & rosemary
Mixed salad – caper crushed new potatoes – Kale in garlic butter – Mash

FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.

Thank You

Seabreeze

DESSERTS

Bread & butter pudding with marmalade ice cream £5.75

Sticky toffee pudding, toffee sauce & vanilla ice cream £5.75

Rich chocolate truffle pot, orange crème fraiche, honeycomb, biscotti £5.75

Vanilla yoghurt Pannacotta, rhubarb in honey & orange, shortbread £5.75

Artisan trio of Welsh cheeses with bara brith, biscuits & home-made chutney £7.50

SWEET WINES

Muscat de Rivesaltes 125ml £5.95

Bright and fresh with spicy grape aromas and hints of roses
On the palate, the sweetness of summer fruits is perfectly balanced by natural acidity

Maury 125ml £5.95

Deep purple hue and intense fresh fruit aromas. The palate is balanced, blending
cassis & strawberries with chocolate in luxuriously rich finish 125 ml £5.95

PORT

Taylor's 2010 Late Bottled Vintage 35 ml £4.50

Otima 10 Year Old Tawny 35 ml £4.50

COFFEES & TEA

Espresso	£2.00
Cappuccino	£2.50
Caffe Latte	£2.50
Americano	£2.50
Hot Chocolate	£2.50
Mochaccino	£2.50
Latte Macchiato	£2.50
Tea	£2.00

Enjoyed your experience here at Seabreeze?

If yes, you could help us achieve entry to 'The Waitrose Good Food Guide 2018'

Just go to www.thegoodfoodguide.co.uk/feedback and fill in the online form - it's quick and easy, and you may even win a meal for two!

Free WI-FI network: Seabreeze **Password:** Seabreeze