

Seats

EVENING MENU

SERVED 6-8 THURSDAY, 6-8.30 FRIDAY + SATURDAY

TO START SMALL PLATES. GREAT TO SHARE

MIXED OLIVES WITH GARLIC + CHILLI /4.5
NDUJA ARANCINI, TRUFFLE MAYO, AGED PARMESAN /6.5
HOMEMADE PORK SCRATCHINGS, APPLE SAUCE, ENGLISH MUSTARD MAYO /6
ROSEMARY FOCACCIA, BEETROOT HUMMUS, TOASTED SEEDS, OIL + BALSAMIC /6.5
CRISPY FRIED SQUID, CHILLI JAM, AIOLI /9
ROOT VEG BHAJIS, MINT + CORIANDER YOGHURT, DESI DIP. (V) /7
CHARGRILLED TURKISH LAMB FLATBREAD, FETA, MINT + TOMATO SALSA /9
PRESSED HAM HOCK TERRINE, PICKLED COURGETTES, GRILLED SOURDOUGH /8
FRIED CHICKEN BRIOCHE SLIDER, JERK BBQ GLAZE, LIME + CORIANDER YOGHURT SLAW /8.5
(AVAILABLE AS A FULL SIZE BURGER WITH FRIES + COLESLAW /17)

STEAKS

ALL OUR STEAKS ARE FROM LOCAL BEEF BUTCHERED IN HOUSE BY US AND DRY AGED IN OUR DRY AGEING FRIDGE FOR A MINIMUM OF 25 DAYS FOR MAXIMUM FLAVOUR.

850G T-BONE OR 900G RIBEYE ON THE BONE /88

SHARING STEAK INCLUDES 2 SAUCES / 2 SIDES / FREE UPGRADE TO TRIPLE COOKED CHUNKY CHIPS

8OZ RUMP/22 | 10OZ RIBEYE /32 | 8OZ FILLET/34

STEAKS SERVED WITH ROSEMARY SALTED FRIES, SLOW ROAST TOMATO & WATERCRESS.

STEAK SAUCES /3.5

BEARNAISE BUTTER / BEEF DRIPPING + SHALLOT GRAVY STILTON TOPPER / PEPPERCORN SAUCE

*SWAP YOUR FRIES TO TRIPLE COOKED CHUNKY CHIPS /+1.5

****SPECIAL** - STEAK AU POIVRE /31**

2 X 4OZ FILLET TAILS COOKED PINK TOPPED WITH PEPPERCORN SAUCE SERVED WITH ROSEMARY SALTED FRIES

MAINS

LIKE ALL OUR FOOD, OUR MAINS ARE COOKED FROM SCRATCH USING THE BEST SEASONAL INGREDIENTS POSSIBLE.

ROAST PORK BELLY / 22

SICILIAN PORK RAGU, CRISPY PARMESAN POLENTA, BUTTERED KALE.

ROAST DUCK BREAST / 24

CONFIT DUCK LEG 'HASH BROWNS', PICKLED + ROAST BABY CARROTS, CARROT + ORANGE PUREE, TENDERSTEM BROCOLI, DUCK SAUCE.

BAKED HERB CRUSTED COD LOIN / 24

CHORIZO, CHICKPEA + PEPPER STEW, TENDERSTEM BROCOLI, ROASTED GARLIC AIOLI.

SHROPSHIRE LAMB MEZZE PLATE /25

CHARGRILLED SHROPSHIRE LAMB, MIXED GRAINS, TAHINI YOGHURT, FETA, MINT ZHOUG, OLIVES + ROAST COURGETTES, SERVED WITH FLATBREAD.

BURGERS

ALL SERVED ON A TOASTED BRIOCHE BUN WITH ROSEMARY SALTED FRIES + HOMEMADE COLESLAW

SEATS SIGNATURE BURGER /17 (DOUBLE UP / +3)

DRY AGED BEEF PATTY - HOME SMOKED BACON - CHEESE - SEATS BURGER SAUCE - LETTUCE - PICKLES

SLOW ROAST LAMB BURGER/18

PRESSED ROAST LAMB PATTY - GOATS CHEESE - TOMATO CHUTNEY - HERB SLAW

THE HERBIVORE (V) / 15.5

HARISSA SPICED SWEET POTATO FRITTER - HALLOUMI - AIOLI - HERB SLAW - CHILLI JAM

TURN OVER FOR SIDES AND DESSERTS!

WIFI - SEATS WIFI
PASSWORD- Eat@Seats18!

IF YOU HAVE ANY ALLERGIES/ INTOLERANCES THE KITCHEN SHOULD BE MADE AWARE
OF PLEASE LET US KNOW BEFORE YOU ORDER.

FOLLOW US
@EAT.AT.SEATS

Seats

SIDES

£5 EACH OR 3 FOR £12

TRUFFLE MAC 'N' CHEESE
BEER BATTERED ONION RINGS
TRIPLE COOKED CHUNKY CHIPS
GRILLED TENDERSTEM BROCCOLI
FIELD MUSHROOMS + SPINACH

£4 EACH OR 3 FOR £10

HOMEMADE COLESLAW
ROSEMARY FRIES
HERB SLAW
HOUSE SALAD

DESSERTS

DARK CHOCOLATE FONDANT /8
WITH HONEYCOMB ICE CREAM

APPLE CRUMBLE /7
CUSTARD OR VANILLA ICE CREAM

AFFOGATO /5.5
2 SCOOPS OF VANILLA ICE CREAM WITH DOUBLE SHOT
ESPRESSO TO POUR OVER. / ADD A SHOT OF AMARETTO +£3.
SERVED WITH HOMEMADE AMARETTI BISCUIT
ICE CREAM (2 SCOOPS) /5

LOCALLY MADE ICE CREAM AND SORBETS SERVED
WITH OUR HOMEMADE AMARETTI BISCUIT.
(PLEASE ASK FOR AVAILABLE FLAVOURS)

PLUM FRANGIPAN TART /8
SERVED WARM WITH ROAST PLUMS + GINGER ICE CREAM

STICKY TOFFEE PUDDING /7.5
RICH TOFFEE SAUCE, VANILLA ICE CREAM

CHEESE PLATE /8
2 LOCAL CHEESES SERVED WITH CHUTNEY,
PORT PICKLED PEAR & CRACKERS

PLEASE SEE OUR DRINKS MENU FOR ANY HOT DRINKS
AND DIGESTIFS YOU MAY LIKE TO ORDER ALONG WITH
YOUR DESSERTS.