

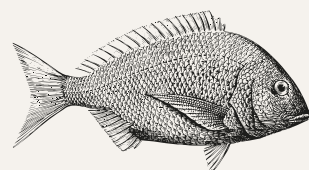
The Board Room

SNACKS

Perello olives	6
Smoked almonds	6
Koffmann fries	6
House focaccia	6

OYSTERS

3 ROCK OYSTERS	14
Firecracker dressing	
3 CRISPY OYSTERS	15
Hot sauce, ranch dressing	



DEEP FRIED FISH OF THE DAY 25

Warmed tartare sauce

STARTERS

CULLEN SKINK	14
Smoked haddock, leek & potato soup, rosemary saltine crackers	

WELCH'S COLD SMOKED SALMON	18
Soda bread, pickled cucumber, crème fraîche	

BURATTA	16
Pickled beets, grilled endive, chives	

BURGERS

THE SEATON BURGER	25
Emmental, Lyonnaise onions, pickles, relish, fries	

BUFFALO CHICKEN BURGER	19
Hot sauce, ranch dressing, pickles, fries	

A discretionary service charge of 10%
will be added to your bill. Please advise
us of any food allergies or intolerances.

MAINS

MUSSELS FRITES	22
White wine, garlic, parsley broth, fries	

CHICKEN MILANAISE	24
Rocket & Parmesan	

STEAK AU POIVRE	36
Flat iron steak peppercorn sauce, fries	

BUFFALO CHICKEN WINGS	21
Ranch dressing, fries	

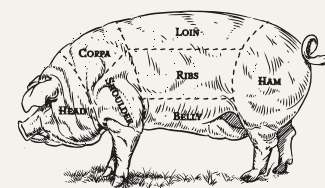
SOLE GOUJONS	26
Warmed tartare sauce, fries	

DESSERTS

TIRAMISU	12
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STICKY TOFFEE MADELEINES	12
Vanilla ice cream	

ICE CREAM OR SORBET	9
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CHARCUTERIE BOARDS

MEAT 25

Selection of 4 cured meats,
picallili, quince, Focaccia

CHEESE 25

Selection of cheeses from
I.J Mellis, quince, oatcakes

