



Seymour's Restaurant Menu

Appetizers

Marinated Olives (V) 4

A bowl of marinated olives with herbs and olive oil.

Freshly baked roll, virgin olive oil, balsamic vinegar (V) 4

Warm bread roll served with virgin olive oil and balsamic vinegar.

Starters

Soup of the day 8

Homemade with seasonal vegetables, served with a warm bread roll.

Buffalo Mozzarella (V) 10

With heritage tomatoes, fresh basil, and olive oil.

Seymour Salad (V) 9 | **Main** 15

Avocado, asparagus, tomato, cucumber, and mixed leaves with homemade dressing.

Add chargrilled chicken 5.

Scottish Smoked Salmon 11

With crème fraîche and brown bread.

Chargrilled Asparagus 8

Served with hollandaise sauce.

Add poached egg 2.

Please inform your server of any allergies or dietary requirements before placing your order. All prices include VAT. A discretionary 10% service charge will be added to your bill.

Mains

Chicken Tikka 19

Masala-spiced chicken served with naan bread and basmati rice.

Katsu Curry 19

Choice of chicken, prawn, or vegetable, served with basmati rice.

Fish and Chips 20

Battered fillet of cod with mushy peas and tartare sauce.

Pan-Fried Sea Bass 23

Served with spring greens and wild garlic pesto.

Cajun Salmon and Quinoa Salad 22

With French beans, avocado, asparagus, tomatoes and soy and ginger dressing.

Spaghetti Bolognese 18

Rich tomato sauce with minced beef and parmesan cheese.

Arrabbiata (V) 15

Penne pasta in a rich tomato sauce with garlic, chilli, and fresh basil, finished with parmesan shavings.

Add chargrilled chicken 2.

Caesar Salad (V) 14

With lettuce, parmesan shavings, croutons, and Caesar dressing.

Add chargrilled chicken 5.

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Pizza Margherita (V) 14

With tomato sauce and mozzarella.

Add pepperoni / Buffalo Mozzarella 2.

Shakshuka (V) 15

Poached free-range eggs in a spiced tomato and pepper sauce, with garlic and onions.

From the Grill

All dishes below are served with fries.

Seymour's Burger 19

Beef or chicken, served in a brioche bun with cheese, salad, tomato, and pickle.

Add streaky bacon 2.

Plant-Based Burger (V) 17

Served in a brioche bun with salad and tomato, and avocado.

8oz Sirloin Steak 29

Dry-aged for 28 days, served with café de Paris butter, vine cherry tomatoes, and mixed leaves.

Sides

Fries 5

Side Salad 6

Grilled Green Vegetables 8

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Desserts

Apple and Berry Crumble 8.5

Served warm with custard.

Chocolate Brownie 9

Served warm with vanilla ice cream.

Tarte Tatin 9

Served warm with clotted cream or pouring cream.

American Pancakes 9.5

Served warm with maple syrup, vanilla ice cream and berries.

Affogato 8

Vanilla ice cream with freshly brewed espresso.

Ice Cream Selection 2 Scoops 6 | 3 Scoops 8

Chocolate, vanilla, or strawberry.

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