

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 /7.5
HOMEMADE PORK SCRATCHINGS, APPLE SAUCE, ENGLISH MUSTARD MAYO /6.5
BEETROOT HUMMUS, TOASTED SEEDS, ROSEMARY FOCACCIA, OIL + BALSAMIC /8
CRISPY FRIED SQUID, CHILLI JAM , AIOLI /10
ROOT VEG BHAJIS, MINT + CORIANDER YOGHURT, DESI DIP. (V) /7.5
CHARGRILLED TURKISH LAMB FLATBREAD, FETA, MINT + TOMATO SALSA /11
PRESSED HAM HOCK TERRINE, PICKLED COURGETTES, GRILLED SOURDOUGH /8.5
FRIED CHICKEN BRIOCHE SLIDER, JERK BBQ GLAZE, LIME + CORIANDER YOGHURT SLAW /8.5
(AVAILABLE AS A FULL SIZE BURGER WITH FRIES + COLESLAW /18)

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 /90

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

8OZ RUMP/23 | 10OZ RIBEYE /34 | 8OZ FILLET/35

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

MAINS

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

ROAST PORK BELLY / 25

SICILIAN PORK RAGU, CRISPY PARMESAN POLENTA, BUTTERED KALE.

ROAST DUCK BREAST / 27

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

BAKED HERB CRUSTED COD LOIN / 25

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

SHROPSHIRE LAMB MEZZE PLATE / 26

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 / 19 (DOUBLE UP / +3)

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

SLOW ROAST LAMB BURGER / 20

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

THE HERBIVORE (V) / 17

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 £13

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 /9
WITH SALTED CARAMEL ICE CREAM

APPLE CRUMBLE /8.5
CUSTARD OR VANILLA ICE CREAM

AFFOGATO /7.5
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) /6
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 /8.5
RICH TOFFEE SAUCE, VANILLA ICE CREAM

CHEESE PLATE /9
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.