

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
HOMEMADE PORK SCRATCHINGS, APPLE SAUCE, ENGLISH MUSTARD MAYO /6
ROSEMARY FOCACCIA, SWEET POTATO HUMMUS, TOASTED SEEDS, OIL + BALSAMIC /6.5
CARAMELISED PARSNIP RISOTTO CAKE, APPLE AND WALNUT SALAD, PARSNIP CRISPS. (V) /8.5
7 SPICED FRIED CRISPY SQUID, MINT + CORIANDER YOGHURT, DESI DIP. /9
HARISSA LAMB FLATBREAD TAHINI YOGHURT, PICKLES, DUKKAH /9
FRIED CHICKEN SLIDER, JERK BBQ GLAZE, LIME + CORIANDER YOGHURT SLAW /8.5
PRESSED HAM HOCK TERRINE, PICKLED COURGETTES, GRILLED SOURDOUGH /8

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.

8OZ RUMP /22 | 10OZ SIRLOIN /29 | 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

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

BRAISED BLADE OF BEEF /24

HORSERADISH MASH, TENDERSTEM BROCCOLI, SMOKED BACON, MUSHROOM AND RED WINE SAUCE.
SWAP THE BEEF FOR MUSHROOM BOURGUIGNON PIE WITH MEAT FREE GRAVY /21 (V)

ROAST DUCK BREAST / 22

SPICED ROAST PLUM SAUCE, STICKY RICE, GRILLED PAK CHOI.

BAKED HERB CRUSTED COD LOIN /24

CHORIZO, CHICKPEA + PEPPER STEW, KALE, ROASTED GARLIC AIOLI.

CHARGRILLED PORK LOIN CHOP / 21

BLACK PUDDING + LEEK POTATO CAKE, ROAST HISPI CABBAGE, WHOLEGRAIN MUSTARD SAUCE.

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



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 TRUFFLE TORTE /8
WITH BERRY COMPOTE

APPLE + BLACKBERRY 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)

TREACLE TART /8
SERVED WARM WITH GINGER AND HONEY 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.