

JERSEY NO.3 OYSTER · £5

Pear & jalapeno mignonete, salsa verde

GOLDEN BATTERED MONKFISH · £24

Crisp monkfish in a golden batter with an infusion of Galoupet Rosé, paprika spiced chunky chips, mojo rojo, pepper relish, garden peas & sobrasada

BASIL LEMON SORBET · £6

Coated in basil oil, topped with lemon zest



CHATEAU GALOUPET CRU CLASSÉ
ORGANIC ROSÉ £14

Grenache, Tibouren, Syrah and Rolle

Complex, Full-bodied, exotic fruit notes with a long and saline finish.

— ALL IN FOR £45 PER PERSON —



@SEABIRDLONDON

CHATEAU
GALOUPET
CRU CLASSÉ CÔTES DE PROVENCE

@CHATEAUGALOUPET

We do our best to serve up dishes using seasonal and locally sourced produce where possible.
For any additional info on allergens please ask one of our friendly team.
A discretionary 12.5% service charge will be applied to your bill.



Friday Catch
AT SEABIRD

CHÂTEAU
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