

# COASTAL JOURNEY

## CORNWALL TO CÁDIZ

From Cornwall to Cádiz, Seabird presents a spring seasonal menu inspired by Atlantic coastal towns, celebrating fresh Cornish produce and the flavours of southern Europe.



### SNACKS



GRILLED SOURDOUGH <sup>V</sup> Smoked Seaweed Butter	8
PADRON PEPPERS <sup>VG GF</sup> Citrus Salt	9
MARINATED GORDAL OLIVES <sup>VG GF</sup> Orange, Rosemary	7
SMOKED MACKEREL FRITTERS Chilli, Lemon, Caviar	13
PRAWN CROQUETAS Aioli	11

### OYSTERS

JERSEY   CHANNEL ISLES <sup>ENGLAND</sup>	5
ACHILL   ACHILL ISLAND <sup>IRELAND</sup>	5
CUMBRAE   AYRSHIRE <sup>SCOTLAND</sup>	5.5
CARLINGFORD   LOUTH <sup>IRELAND</sup>	5.5
LOUËT FEISSER   LOUTH <sup>IRELAND</sup>	7
GILLARDEAU   ÎLE D'OLÉRON <sup>FRANCE</sup>	7

### RAW & CURED



AFTERNOON SEA <sup>GFA</sup>	240
CORNISH SEA BASS CRUDO <sup>GF</sup> Spicy Citrus Dressing, Pickled Seaweed, Aleppo, Jalapeño	17
YELLOWFIN TUNA CEVICHE <sup>GF</sup> Shallot, Parsley, Pickled Chilli	20
OYSTERS (3) <sup>GF</sup> Fino-Sherry Mignonette	15

### SIDES

TRIPLE-COOKED CHIPS <sup>VG GF</sup> Smoked Paprika Salt	8
CHARRED TENDERSTEM BROCCOLI <sup>VG GF</sup> Almonds & Lemon	9
BABY GEM SALAD <sup>V</sup> Sherry Vinaigrette, Truffle Manchego, Herb Croutons	11

### SMALL PLATES

JAMÓN IBÉRICO	22
DRESSED CORNISH CRAB ROLL Compressed Cucumber Salsa, Jalapeño	21
FRIED CALAMARI Aleppo Chilli, Grilled Lemon	18
OCTOPUS & CHORIZO SKEWERS <sup>GF</sup> Harissa Aioli	19
GRILLED RED MULLET FILLET <sup>GF</sup> Salsa Verde, Pickled Shallot	18
WOOD-FIRED SCALLOPS Sobrasada Butter	22
COAL-ROASTED GLAZED MONKFISH Grilled Fennel Salad	18
COAL ROASTED HERITAGE BEETROOT <sup>V GF</sup> Whipped Goat's Curd, Hazelnuts	16
GAMBAS AL AJILO Prawn & Chilli Oil, Charred Lemon	19
WESTHOLME WAGYU RIB EYE (90G) <sup>GF</sup> Basque Chimichurri	40
HERITAGE TOMATO & ANCHOVY SALAD Paprika Dressing	14

### WOOD-FIRED & GRILLED

ARROZ NEGRO <sup>GF</sup> Prawn, Aioli, Gremolata	40
GRILLED GALICIAN OCTOPUS <sup>GF</sup> Pepper Relish, Paprika Aioli	36
BUTTERFLY WHOLE SEABASS <sup>GF</sup> Roasted Garlic & Lemon Dressing	65
LOBSTER RICE <sup>GF</sup> Seashore Salsa	105
WESTHOLME WAGYU STRIPLOIN (250G) <sup>GF</sup> Basque Chimichurri	95
DAY-BOAT HAKE <sup>GF</sup> Brown Shrimp Butter, Spring Greens	29
CORNISH MUSSELS Chilli & Lime Butter, Sourdough	35



**SEABIRD**

If you have any special dietary requirements or allergies, please let us know.  
We operate as a cashless business and can only accept card payments.  
A discretionary 12.5% service charge will be applied to your bill.

**the hoxton**

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