

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 /19)

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.

900G RIBEYE ON THE BONE FOR 2 /90

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 /26

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

SHROPSHIRE LAMB MEZZE PLATE /26

CHARGRILLED RACK OF SHROPSHIRE LAMB, MIXED GRAINS, TAHINI YOGHURT, FETA, MINT ZHOUG, OLIVES + ROAST COURGETTES, SERVED WITH FLATBREAD.

SPRING VEGETABLE PIE / 19

ASPARAGUS, LEEK + MUSHROOM PIE WITH A WHITE WINE AND HERB SAUCE, WHOLEGRAIN MUSTARD MASH AND BUTTERED CABBAGE

BURGERS

ALL SERVED ON A HOMEMADE 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

RUEBEN /19

DRY AGED BEEF PATTY - HOME CURED PASTRAMI - CHEESE - SWEET MUSTARD KETCHUP - LETTUCE - PICKLES

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



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

BANANA FUDGE SUNDAE /8

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)

RASPBERRY BAKEWELL TART /8
SERVED WARM WITH VANILLA 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.