

## Starters

<b>Cornish Rock Oysters</b> Shallots vinegar and lemon or Rockefeller	1.75 each / 9.00 ½ dozen / 16.00 dozen
<b>Seared King Scallops</b> Pea purée, pancetta crisp	9.50
<b>Grilled King Tiger Prawns</b> Garlic butter, lemon	9.50
<b>sealevel Clam Chowder</b> Smoked pancetta	5.50
<b>sealevel Crab Cakes</b> Fennel and watercress salad, citrus dressing	9.00
<b>Home Cured Salmon</b> Pickled carrot, mustard dressing	9.00
<b>sealevel Taster</b> Clam Chowder, Crab Cake, Home Cured Salmon	8.50
<b>Our Kitchen Soup</b> (v)	5.00
<b>Cured Meat Platter</b> Parma ham, Milano salami, sundried tomato, olives, Buffalo Mozzarella	8.00
<b>Chicken Liver Parfait</b> Apple cider chutney, Melba toast	8.00
<b>Roasted Shallot and Rosary Goats Cheese Salad</b> (v) Pickled beetroot, watercress	7.00
<b>Breaded Tunworth Camembert</b> (v) Cranberry sauce	7.50

## Mains

### Fish & Seafood

We focus on seasonal UK and Northern French Coast fish and seafood from sustainable sources. We are dedicated to the protection of our seas, our marine community and all forms of marine life.

<b>sealevel Fish Stew</b> Prawns, monkfish, clams, crab in a tomato and fennel broth	8.50/16.50
<b>sealevel Fish Pie</b> Smoked haddock and salmon cooked in cream sauce with celery, carrots, leeks, peas, mashed potatoes and cheddar cheese	16.50
<b>Poached Monkfish</b> Chanterelle mushrooms, spinach, salsify	18.00
<b>Beer-battered Cod</b> Mushy peas, fries, tartare sauce, Sarson's vinegar	13.50
<b>Grilled Salmon Fillet</b> Confit lemon crushed potato, sprouting broccoli, Hollandaise sauce	15.50
<b>Pan-fried Seabass Fillet</b> Roasted butternut squash risotto, sage	15.50
<b>Grilled Lemon Sole Fillet</b> New potatoes, shrimps, brown butter, capers	16.50

Marriott require all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring.

If you are concerned about food allergies you are invited to ask one of our associates for assistance when selecting menu items. Weights shown are approximate weights before cooking.

Prices are inclusive of VAT. Gratuities are discretionary.  
v = vegetarian option.

## Mains

### From the Grill

Our steaks are seasoned with Cornish sea salt, served with watercress, slow grilled tomato, Marriott steak butter and fries. Your choice of sauce; Béarnaise, peppercorn, red wine.

<b>Pork Cutlet 10oz</b>	16.50
<b>Sirloin Steak 10oz</b>	22.50
<b>Rib-eye Steak 10oz</b>	21.00
<b>'Surf any Turf' King Tiger Prawns to any steak</b>	6.00
<b>Corn-fed Chicken Breast</b>	14.50

### Classic Dishes

<b>Confit Duck Leg</b> Puy lentils, leeks, pancetta, wild mushroom sauce	14.50
<b>Braised Lamb Shank</b> Mashed potato, kale, shallot jus	17.00
<b>Wild Mushroom Risotto (v)</b> Cepes, Chanterelle, Mascarpone cheese, truffle oil	14.50
<b>Tagliatelle Pasta (v)</b> Leeks, garlic, white wine, cream, Parmesan cheese	13.50

### Sides

3.00 each

#### Sea Salt Fries

#### Mashed Potato

#### Rocket and Parmesan Salad

#### Creamed Spinach

#### Sprouting Broccoli

### Desserts

<b>sealevel Apple Crumble</b> Vanilla ice cream	6.00
<b>Chocolate Brownies</b> Chocolate ice cream, chocolate sauce	6.00
<b>Vanilla Crème Brûlée</b> Shortbread	6.00
<b>Pear Tarte Tatin</b> Clotted cream	6.00
<b>Cinnamon Bread and Butter Pudding</b> Custard	6.00
<b>Ice Cream and Sorbets</b> Vanilla bean, strawberry cream, chocolate, rum and raisin, honeycomb, lemon, mango, raspberry	(per scoop) 1.75

### British Cheese Board

Selection of award winning cheeses, create your own cheese board with quince jelly, fig bread and celery	7.50
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