

Our brunch menu and weekend roasts are designed to be shared and are available between 12 and 4pm Saturday and Sunday, every weekend.

BY THE GLASS JUICES JUICES

Laurent-Perrier Brut 13.5

Laurent-Perrier Brut 59

Strawberry Zest 7.5

Laurent-Perrier Brut Rosé 19

Mimosa 19

Lean Green 7.5

Prosecco 8.5

Rossini 19

Immunity Smoothie 7.5

Grey Goose Bloody Mary 14

Prosecco 19

Berry Recovery Smoothie 7.5

Grey Goose Bloody Mary 19

SEAFOOD

Seasonal Oysters Half Dozen 18 / Dozen 36

Bloody Mary Dressing, Lemon, Shallot Dressing

Seafood Platter 70

Ceviche, Oysters, Prawns, Crab, Octopus, Shallot, Bloody Mary Dressing

BRUNCH

Crushed Avocado 14

Soft Boiled Egg, Radishes, Pumpkin Seeds

Bibb Lettuce 12

Crispy Bacon, Croutons, Cured Egg Yolk, Parmesan Dressing

Buttermilk Fried Chicken 15

Waffles, Blue Cheese, Celery

Pressed Sandwich "Muffuletta" 13

Salami, Smoked Turkey, Mortadella, Grilled Vegetables, Bell Pepper Relish The Egg Sammy 11

Fried Egg, Crispy Bacon, Cheddar, Avocado, Brioche Bun

Steak and Eggs 16

Skirt Steak, Fried Egg, Heritage Tomatoes

Smoked Salmon Bagel 13

Cream Cheese, Chives, Poached Egg

Heritage Tomato Flatbread 10

Ricotta, Basil, Pine Nuts

The Sea Co Mac and Cheese 16

Braised Beef, Garlic Crumbs

Kale Salad 11

Avocado, Roasted Sweet Potato, Cashews

Sea Containers Cheeseburger 17 Aged Cheddar, Smoked Bacon, Red Onion, Fries

Fish Pie 14 Garden Peas, Lemon Sauce, Mangetout

..... WEEKEND ROASTS

All of our roasts are for 2+ people to share

Whole Seabass 40

Herbs, Lemon

Surrey Farmed Beef 65

Beef Dripping

Spare Ribs 38 **BBQ** Sauce

Trimmings 8

Roast Potatoes, Seasonal Greens, Carrots, Yorkshire Pudding

Whole Roasted Corn-Fed Chicken 39

Confit Onions

SIDES

Two Free Hen's Eggs 3

Truffle Mac and Cheese 7 Parmesan

Mixed Leaf Salad 5

Crispy Bacon 4

Smoked Salmon 5

Baby Spinach 5

Shallot Butter

Fries 5 Old Bay Mayo Mash Potato 5 Thyme

For more information and news, please visit seacontainerslondon.com