

Food

Seaweed Olives 4.5

Sourdough Bread & butter 4.5

6 Rock Oysters, beetroot vinaigrette 26

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Salmon Sashimi 16

Pollock, potato noodle & coriander oil 12

Dry aged Brill, bay leaf & rice 16

Dry aged Sea Bass, leek & pine vinegar 20

Scallop, egg yolk 15

Mackerel, lemon miso 16

Cuttlefish, coco beans 22

Trout, dashi & cured enoki 17

Dry aged Monkfish, mushroom & allium XO 18

Tiger Prawn, almond, ginger & amaranth 25

Mussels, anchovy & garlic chives 18

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Miyagawa Preserve & fennel cream 9

Cheese Platter 17

Please note some of our dishes are served raw, for more information ask your server.
Should you have any food allergies or intolerances please do not hesitate to speak to a
member of staff about your requirements.

An optional 12.5% service charge will be added to your bill.
An optional charitable donation will be added to your bill, please turn over for more information.

Drinks

To Start

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| Seaweed Rum Old Fashioned 13 | Martini, Martini 11 | The Sea Negroni 13.50 |
| Manzanilla 11 | Bloody Mary 12 | |

Sparkling

125 / 500 / 750ml

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| Pinot Noir, PET NAT Rose - Uivo Folias de Baco, Douro PT 2022 | 54 |
| Cava Brut Nature - Reserva, Gran Funambul, Penedes SP 2018 | 13 60 |
| Moscatel Galego, PET NAT Curtido - Uivo Folias de Baco, Douro PT 2020 | 55 |
| Susumante, Rosato Brut - l' archetipo, Puglia IT 2021 | 70 |
| Blanc de Blanc, Nos pas dans... la craie Copinet Marie, Champagne FR NV | 108 |
| Pinot Meunier & et al, Ultradition Laherte Freres, Champagne FR NV | 118 |
| Pinot Noir, Nos pas dans... la pierre Copinet Marie, Champagne FR NV | 125 |
| Blanc de Blancs, Hoffmann & Rathbone, Sussex UK 2012 | 130 |
| Blanc de Blancs, Comtes de Champagne Taittinger, Champagne FR 2000 | 450 |

White & (O) Orange / Skin Contact (1L) Litre

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| Cote de Gascogne, L'entrepreneur, Vin de France 2021 | 7 / 28 / 36 |
| Xarel-lo, Pomograna Lectores Vini, Catalunya SP 2020 | 45 |
| Muscadet, Clos Armand Michel Delhommeau, Loire FR 2020 | 9 / 36 / 50 |
| (O) (1L) Verdeca et al, Litrotto Bianco - L'architepo, Puglia IT 2020 | 12 / 48 / 56 |
| Field Blend, Uivo Folias de Baco, Douro 2020 | 12 / 48 / 60 |
| Alvarinho, Uivo Folias de Baco, Douro 2022 | 63 |
| Seyval Blanc, Winnica Silesian, PL 2019 | 13 / 52 / 64 |
| (O) Rebula, Primaro, Atelier Kramer, Goriska brda SL 2021 | 65 |
| (O) Zibibbo, Sokisoki Tanca Nica, Sicily IT 2021 | 90 |
| Riesling, Single Site Malinga, Kampal AT 2017 | 92 |
| Chablis 1er Cru - Mont de Millieu Domaine Garnier, Burgundy FR 2020 | 20 / 80 / 110 |
| (O) Pecorino, Los Angeles River Wine Company, California US 2020 | 150 |
| Bical & Maria Gomes, Vinhas Velhas Luis Pato, Bairrada PT 1990 | 295 |
| Chablis Grand Cru, Bougros William Fevre, Burgundy FR 2014 | 400 |

Rose

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| Cinsault & Grenache, Chateau De Pesquie, Vin de France 2022 | 8 / 32 / 43 |
| Cinsault, Triennes Rose, Vin de France 2022 | 45 |
| Sangiovese, Matilde Cosimo Maria Masini, Tuscany IT 2021 | 48 |

Red

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|---|-------------|
| Bobal, San Juan Baptista, Valencia SP 2021 | 7 / 28 / 38 |
| Clarete, Quinta da Lapa, Lisbon PT 2020 | 43 |
| Castelao, Espera Wines, Lisbon PT 2021 | 44 |
| Cotes - Du - Rhone, Chateau Coudoulet de Beauscastel, South Rhone FR 1999 | 178 |

Sake 50ml

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| Mio, Sparkling, Hyogo JP | 6.5 |
| Kikuisami Sanjuroku Ninshu, Junmai, Yamagata JP | 13 |
| Tosatsuru Washi, Junmai, Kochi JP | 14 |
| Suigei, Tokubetsu Junmai Kochi JP | 15 |

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| Beer 330ml | Lager or Pale - Mondo Brewing Company, UK | 6.5 |
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Non-alcoholic drinks

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| Blurred Vines, Sharp - Three Spirit, UK | 10 |
| Apple Juice, Frobishers, UK | 6 |
| Punchy Drinks - Peach, Ginger & Chai / Cucumber, Rosemary & Yuzu, / Blood Orange, Bitters & Cardamom, UK | 4.5 |

To Finish

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| Dry White Port, Niepoort, Douro PT 90ml | 10 |
| Brandy Umeshu, Shiratama Branco, JP 90ml | 12 |
| Medium Dry Madeira, Rainwater Barbeito, Madeira Island PT 90ml | 12 |
| Nikka From the Barrel JP 50ml | 15 |
| Seaweed Rum, The Tidal Rum, Jersey UK 50ml | 14 |

Dear Diner,

Welcome to The Sea, The Sea – Chelsea. We operate here as a fishmonger by day, converting to seafood bar by night. We also offer London-wide delivery via online shop.

Today you will be served a menu that showcases the exceptional produce we pride ourselves in sourcing. We champion low-impact fishing methods from small native day boats. Much of our fish is landed specifically for us and collected directly from the boats by our own vehicles, ensuring we maintain total control of the product from sea to plate and that it gets to us within 24 hours of catch.

To support the men and women who work in often dangerous conditions at sea to bring us our produce, we will add an optional £1 per cover for the Fisherman's Mission to your bill.

For more info on the Fisherman's Mission visit: www.fishermensmission.org.uk

Have a wonderful meal.

Alex Hunter
Founder