

TO START

WARM PARMESAN DONUTS 12
Aged Balsamic, Parmesan

TUNA CRUDO 15
Bluefin Tuna, Tomato, Chilli, Basil, Kaffir Lime

BURRATA 13
Pesto, Parmesan, Pine Nuts, Basil

BEEF BOLOGNESE CROQUETTES 12
Slow-Cooked Beef Bolognese, Garlic, Parmesan

SQUID CARBONARA 14
Squid, Guanciale, Pecorino, Black Pepper

PRAWN GARLIC BREAD 15
King Prawn, Prawn Garlic Butter, Lemon

ON THE SIDE

BROCCOLINI 9
Garlic, Chilli, Lemon, Pecorino

SEEL & SLATER CAESAR HISPI 9
Anchovy Cream, Parmesan, Lemon

PARMESAN FRIES 9
Crispy Fries, Parmesan, Oregano

CRISPY POTATOES 9
Pecorino, Black Pepper

COCKTAILS

ITALIAN CLASSICS

AMERICANO *Milan 1860* 12
Campari | Cocchi di Torino | Soda

NEGRONI *Florence 1919* 12
London Dry Gin | Campari | Cocchi di Torino

GARIBALDI *Sicily 1890* 11
Campari | Italicus | Orange

LIMONCELLO MARTINI *Capri 1990* 12
Fris Vodka | Limoncello | Cocchi Americano

NEW YORKERS

TOM COLLINS *1874* 11
London Dry Gin | Pineapple | Soda

MANHATTAN *1882* 13
Rye | Cocchi di Torino | Bitters

BRONX *1906* 13
Cocchi Americano | Cocchi di Torino | Orange

DIRTY SHIRLEY *1930* 11
Vodka | Pomegranate | Raspberry | Ginger

FOR THE TABLE



CHICKEN SALTIMBOCCA 30
Roasted Chicken, Parma Ham, Sage, Roast Garlic

PORK TOMAHAWK 28
'Nduja Caramel, Burnt Apple

HALIBUT PICCATA 40
Roasted Halibut, Brown Butter, Capers, Preserved Lemon

WAGYU RIBEYE FOR 2 110
Black Truffle Butter, Bone Marrow Jus

PASTA, RICE & OVEN



GARLIC & CHILLI TAGLIATELLE 19
Garlic, Chilli, Parsley, Lemon, Parmesan

PUMPKIN RISOTTO 19
Roast Pumpkin, Sage Brown Butter, Taleggio, Toasted Pumpkin Seeds, Parmesan

OX CHEEK PAPPARDELLE 28
12-Hour Ox Cheek, Black Truffle, Parmesan

RICOTTA-FILLED BAKED PASTA SHELLS 24
Spinach, Roast Tomato Sauce, Parmesan, Basil

LOBSTER LASAGNA 55
Lobster, Shellfish Bisque, Brown Butter & Paremsan

CHEFS CHOICE

SEEL CHEFS CHOICE 85
A Selection of dishes from the menu, selected by the chefs and served to the whole table

SET LUNCH

Monday to Friday 12:00 to 15:00

SEEL SET LUNCH 28 / 35
2 / 3 Course Lunch

SEEL SUNDAY

Join us on Sundays at Seel for generous roasts, Italian-American favourites, good wine and all the trimmings. Come hungry, settle in and stay a while.



WELCOME TO SEEL AND SLATER
NY THE LIVERPOOL WAY

SAVE ROOM FOR
SOMETHING SWEET

TO FINISH

TIRAMISU CHEESECAKE TART 10
Mascarpone Cheesecake, Espresso, Cocoa, Salted Caramel Sorbet

AMALFI LEMON TRIFLE 10
Limoncello, Amalfi Lemon Curd, Almond Sponge, Mascarpone, Toasted Almonds

PISTACHIO & OLIVE OIL CAKE 10
Dark Chocolate Sorbet, Blackberries, Cream Cheese

FROM THE BAR

IRISH COFFEE *Ireland 1943* 9
Single Malt | Assembly Coffee | Cream

ALEXANDER *NYC 1910* 10
Dark Rum | Chocolate | Cream

ESPRESSO MARTINI *NYC 1990* 12
Vodka | Coffee Liqueur | Cold Brew

CAFFÈ CORETTO *Italy 1900* 9
Saliza Amaretto | Espresso

BIG PLATES.
BOLD FLAVOURS.

A discretionary service charge of 12.5% will be added to your bill.
If you have a food allergy or intolerance,
please speak to a member of our team.