SEEL & SLATER

WELCOME TO SEEL AND SLATER
NY THE LIVERPOOL WAY

SMALL PLATES

WARM BURRATA DONUTS 12
Basil Pesto

TUNA ARANCINI 15
Saffron, Tomato, Garlic

GNOCCHI 13
Roasted Mushroom, Artichoke

ANTIPASTI 10
Coppa, Salami, Foccaccia

GARLIC BREAD 13
Mozzarella, Pickled Peppers

SQUID CARBONARA 13
Guanciale, Parmesan

ON THE SIDE

BROCCOLINI 9
Garlic, Chilli, Lemon, Pecorino

TOMATO & MOZARELLA SALAD 9
Basil, Olive Oil

PARMESAN FRIES 9
Cripsy Fries, Parmesan

CRISPY POTATOES 9
Salsa Verde

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.

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

PICANTE 2012 13
El Jimador Reposado / Agave / Chilli

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

FOR THE TABLE



PORK TOMAHAWK 28
'Nduja Caramel, Burnt Apple

LEMON SOLE PICCATA 42
Brown Butter, Capers, Preserved Lemon

BRITISH WAGYU FOR 2 95
Rump Cap, Black Truffle, 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 LASAGNA 32
12-Hour Ox Cheek, Tomato, Parmesan

ROAST CHICKEN STROZZAPRETI 24
Basil Pesto, Sun Dried Tomato

LOBSTER LINGUINI 36
Lobster, Shelfish Bisque, Brown Butter , King Prawns, Paremsan

CHEFS CHOICE

SEEL CHEFS CHOICE 85PP
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.

SAVE ROOM FOR SOMETHING SWEET



TO FINISH

TRIPLE CHOCOLATE BROWNIE 10
Mascarpone, Espresso, Cocoa,

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

BAKED YOGHURT 10
Olive Oil, Pistachio, Orange

FROM THE BAR

IRISH COFFEE *Ireland 1943* 9
Irish Whiskey | 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* 6
Saliza Amaretto | Espresso

BIG PLATES.
BOLD FLAVOURS.