THE SEASHELL OF LISSON GROVE

GROUP MENUS & PRICING · JANUARY 2027

CLASSIC

Best for tour groups and casual events

2 courses £19.50 | 3 courses £23.50

STARTERS

Soup of the day (V)
Mixed salad (V, GF)
Whitebait

MAINS

Traditional fish & chips - 180g
Fishcake & chips
Grilled chicken breast & chips (GF)
Vegetarian main of the day (V)

DESSERTS

Ice cream
Chocolate brownie
Sticky toffee pudding

Fish goujons are available as a children's option.

SIGNATURE

Our most popular Seashell favourites

2 courses £25.50 | 3 courses £29.50

STARTERS

Prawn cocktail (GF)
Halloumi cheese (V)
Calamari
Soup of the day (V)

MAINS

Large traditional fish & chips - 270g
Salmon fillet & chips (GF)
Moules marinière & chips - 500g
Vegetarian main of the day (V)

DESSERTS

Ice cream or sorbet
Chocolate brownie
Sticky toffee pudding

PREMIUM

For celebrations and special occasions

2 courses £35.50 | 3 courses £40.00

STARTERS

Calamari
Prawn cocktail (GF)
Halloumi cheese (V)
Mixed salad (V, GF)

MAINS

Grilled sea bass fillet & chips (GF)
Grass-fed rump steak - 270g & chips (GF)
Salmon fillet & chips (GF)
Octopus with new potatoes +£4
Lobster, subject to availability +market supplement

DESSERTS

Ice cream or sorbet
Apple cake
Chocolate brownie
Sticky toffee pudding

LOOKING FOR SOMETHING DIFFERENT? Traditional British breakfast, Sunday roast, Taste of Britain and bespoke menus are also available for pre-booked groups. See our Special Group Menus.

DRINK PACKAGES Soft drink £3.50 pp · Tea or coffee £3.25 pp · House wine or bottled beer £6.50 pp

Group terms: For groups of 10 or more. Prices include VAT and filtered table water. Guests may select from the chosen set menu; final choices and dietary requirements are required 7 days in advance. A deposit is required to confirm the booking. Additional drinks are payable on the day unless agreed in advance. Gluten-free batter and allergy-sensitive preparation are available on request; please discuss severe allergies with us before booking. V vegetarian · GF gluten-free when served as indicated.

THE SEASHELL OF LISSON GROVE

SPECIAL GROUP MENUS · 2027

TASTE OF BRITAIN

A traditional menu for international visitors

2 courses £26.50 | 3 courses £31.00

STARTERS

Soup of the day (V)
Prawn cocktail (GF)
Mini fish goujons

MAINS

Traditional fish & chips
Steak & ale pie with mash
Chicken & mushroom pie with mash
Vegetarian pie with mash (V)

DESSERTS

Sticky toffee pudding
Apple cake
Ice cream

SUNDAY ROAST

Sundays only · advance booking required

Main £24.50 | 2 courses £29.50 | 3 courses £34.00

STARTERS

Soup of the day (V)
Prawn cocktail (GF)
Mixed salad (V, GF)

ROASTS

Roast beef
Roast chicken
Vegetarian roast (V)

DESSERTS

Sticky toffee pudding
Apple cake
Ice cream

Served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy.

GROUP BREAKFAST

Subject to agreed service time and minimum numbers

Continental £13.50 | Cooked breakfast £18.50

COOKED CHOICES

Full English breakfast
Vegetarian English breakfast (V)
Smoked salmon & scrambled eggs
Avocado, eggs & toast (V)

CONTINENTAL

Pastries and toast
Fresh fruit and yoghurt
Preserves and butter

INCLUDED

Tea or filter coffee
Orange juice

BESPOKE ALTERNATIVES

For groups seeking something lighter or different, we can arrange grilled salmon or sea bass with rice and vegetables, seafood pasta, chicken pasta or a vegetarian pasta dish. Menus and prices are agreed in advance.

Booking information: Special menus are available for pre-booked groups of 10 or more and are subject to kitchen capacity. Final guest numbers, menu choices and dietary requirements are required 7 days in advance. A deposit is required to confirm the booking. Prices include VAT and filtered table water. Additional drinks are payable separately unless agreed in advance. Please discuss allergies with us before booking. V vegetarian · GF gluten-free when served as indicated.