



The Seagrave Arms

## Sunday Lunch - Spring Sample

### Nibbles & Starters

<b>Mark's Cotswolds Bakery Focaccia &amp; Olives</b> , Lescure butter, Olive Oil <b>GFA</b>	<b>£5pp</b>
<b>Seasonal Soup</b> , Home Baked Bread <b>GFA DFA</b>	<b>£8</b>
<b>Prawn Cocktail</b> , Marie Rose Sauce	<b>£10</b>
<b>Pigs in Duvets</b> , Baconnaise	<b>£8</b>
<b>Cornish Coast Fishcake</b> , Watercress Mayo,	<b>£9.50</b>
<b>Pressed Ham Hock Terrine</b> , Mustard Dressing, Sourdough Toast <b>GFA</b>	<b>£9</b>

### Traditional Roasts – Main Course

<b>Roast Sirloin of Beef</b> , Yorkshire Pudding & Red Wine Gravy <b>GFA</b>	<b>£23</b>
<b>Roast Leg of Lamb</b> Yorkshire Pudding & Gravy <b>GFA</b>	<b>£23</b>
<b>Roast Chicken</b> , Yorkshire Pudding & Gravy <b>GFA</b>	<b>£21</b>
<b>Vegetarian Nut &amp; Seed Roast</b> , Red Onion Gravy, Yorkshire Pudding <b>V</b>	<b>£17</b>

*Our roasts are all served with rosemary roast potatoes, honey roasted parsnips & carrots, cauliflower cheese & seasonal greens*

<b>Pave of Trout</b> , Pea Puree, Chargrilled Courgette, Sauce Vierge <b>GF</b>	<b>£23</b>
<b>Cauliflower Steak</b> , Capers, Raisins & Almonds <b>VEA GF</b>	<b>£17</b>

### Sides

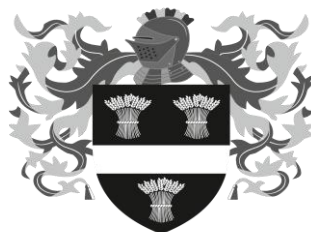
<b>Triple Cooked Chips</b> VE,V,DF,GF	£5	<b>Roasted Carrots &amp; Parsnips</b> GF	£5
<b>Truffle &amp; Parmesan Fries</b> GF,V	£6	<b>Green Beans, Garlic Butter</b> GFA	£5
<b>Skinny Fries</b> VE,V,DF,GF	£5	<b>Red Cabbage</b>	£5

***A 10% gratuity added to your bill, Thank you***

V = Vegetarian | GF = Gluten Free | VE = Vegan | DF = Dairy Free | GFA = Gluten Free Available | VEA = Vegan Available | DFA = Dairy Free Available  
If you have any special dietary requirements or allergens, please let a member of team know at the time of ordering.

The Seagrave Arms, Friday Street, Weston Subedge, Gloucestershire GL55 6QH

[www.theseagravearms.co.uk](http://www.theseagravearms.co.uk) Telephone: 01386 840192



## The Seagrave Arms

### Sunday Puddings

<b>Baked Alaska, Raspberry Coulis</b>	<b>£8</b>
<b>Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream</b>	<b>£8</b>
<b>Dark Chocolate Tart, Salted Caramel Ice Cream</b>	<b>£8</b>
<b>Steamed Jam Sponge, Crème Anglaise</b>	<b>£8</b>
<b>2 Scoops Ice Cream or Sorbet</b>	<b>£5</b>
<b>British Cheese Board- Selection of 4 Cheese GFA</b>	<b>£14</b>

**Ragstone**, soft mature, goat's

**Bath Blue**, Creamy, Sweet hard Blue Cheese pasteurised, cow's milk

**Double Gloucester**, pasteurised semi-hard cow's milk

**Simon Weaver Brie**, unpasteurised cow's milk, Brie-de-Meaux style soft

All cheeses are served with rustic sourdough crackers, quince jelly,  
homemade chutney & iced grapes

***Chef recommends a glass of Vintage port or Muscat to accompany the cheeses.***

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