



THE SEAGRAVE ARMS

Spring Dinner Menu Tuesday – Saturday 6-9pm

Nibbles & Light Bites

Mark's Cotswolds Bakery Focaccia & Olives , Lescure butter, Olive Oil GFA	£5pp
Crispy Whitebait , Tartare Sauce, Lemon	£8
Pigs in Duvets , Baconnaise	£8
Halloumi Fries , Sweet Chilli Sauce	£8

Starters

Seasonal Soup , Mark's Cotswold Sourdough VEA GFA DFA £8
Pressed Ham Hock Terrine , Pickled Pineapple, Mustard Dressing GFA £9
Chargrilled Peaches , Parma Ham & Ricotta £9
Cornish Coast Fishcake , Watercress Mayo, Crispy Egg £9.50
White Crab , Apple, Cucumber, Lemon Verbena, Herb Mayo DFA £11

Mains

Pan Fried Rump of Lamb , Confit Garlic Mash, Spring Vegetables GF DFA £26
Roasted Chicken Breast , Gnocchi, Rocket & Red Wine Nduja Sauce DFA £24
10 oz Rib Eye Steak , Grilled Tomato, Field Mushroom, Triple Cooked Chips GF DFA £29
<i>Why not add a sauce: Garlic Butter, Bearnaise, Peppercorn sauce or Red Wine Jus £3</i>
Pave of Trout , Pea Puree, Chargrilled Courgette, Sauce Vierge GF £23
Seared Atlantic Cod , Crushed Jersey Royals, Chive Butter Sauce, Poached Egg £21
Cauliflower Steak , Capers, Raisins & Almonds VEA GF £17

Additional Sides

Triple Cooked Chips	£5	Confit Garlic Mash and Chives	£5
Skinny Fries	£5	Tenderstem , Chilli, Almonds, Shallots DFA	£5
Parmesan & Truffle Fries	£6	Green Beans , Garlic, Crispy Onions DFA	£5

Puddings

Honey & Almond Cake , Poached Rhubarb, Crème Fraiche	£8
Vanilla Orange Jelly , Blood Orange Ice Cream VE GF DF	£8
Dark Chocolate Tart , Honeycomb, Salted Caramel	£8
Iced Elderflower Parfait , Strawberries & Shortbread GFA	£8
Warm Pineapple Tarte Tatin , Caramel Sauce, Coconut Sorbet	£8
Selection of 4 British Cheeses , served with Sourdough Crackers, Apple Chutney & Grapes	£14

A 10% gratuity added to your bill, Thank you