The Seagrave Arms

Festive Dinner Menu 2026

Starters

Treacle Soda Bread, Whipped Salted Butter V	£5
Jerusalem Artichoke Soup GFA	£8
Poached Cacklebean Egg, Chestnut Mushroom Mousse, Sour Mushrooms GF	£10
House Smoked Salmon, Smoked Fish Consommé, Wasabi & Apple GF. DF	£12
Scallop Ravioli, Caper & Chive Butter	£12
Pate en Crout, Pickles DF	£12

Mains

Caramelised Red Onion Frangipane Tart, Lincolnshire Poacher Cheese, Soubise Sauce N/S	£18
Poached Cod, Almonds, Grapes, Samphire & Pernod Sauce GF	£26
Turkey Curry, Sprout Pakora, Chestnut & Cranberry Rice N/S	£25
Treacle Braised Blade of Beef, Beef Fat Carrot, Creamy Potato, Brassica's GF/DF	£30
Haunch of Venison, Pickled Walnut Ketchup, Salsify, Orange & Tonka Sauce GF/DF	£29
28 Day Aged Sirloin Steak, Gentleman's Butter, Beef Fat Chips GF	£38

Sides

Brassica Salad VE, GFA	£5
Creamed Potato V, GF	£6
Roasted Savoy Cabbage GF, VEA	£6
Sprouts & Chestnuts GF, DF	£5
Skinny Fries GF, V, DF	£5

Puddings

Figgy Pudding Baked Alaska V	£10
Hot Chocolate Mousse, Hazelnuts & Marshmallow N/S, GF	£10
Plum Souffle, Plum Sauce & Vanilla Ice Cream	£12
4 British Cheese, Rosemary Biscuits, Lavosh Crackers, Plum Chutney GFA, V	£14

A discretionary 10% gratuity will be added to your bill, thank you.

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