



THE SEAGRAVE ARMS

Spring Menu

Starters

Treacle Soda Bread, Whipped Salted Butter v	£5
Shiitake Mushroom Dumplings, Dashi Broth VE, S, N/S	£10
Goats Cheese Parfait, Confit Peppers & Nocellara Olives GFA, V	£10
Cured Salmon, Buttermilk Dill & Cucumber DFA/GF	£14
Lamb Belly, Romesco Sauce, Turnip Tops GF, DF, N/S	£12

Mains

Pea, Broad Bean & Asparagus Tart, Buckwheat Pastry, Pickled Courgette, Feta & Citrus Dressing GF, V	£18
Halibut, Braised Fennel, Almonds, Grapes & Pernod Sauce GFA	£30
Chicken Galantine, Leeks & Chestnut Mushrooms, Chicken Fat Sauce	£26
Pork Loin, Grape Mustard, Choucroute, Crispy Pink Fir Potatoes & Maderia Sauce GFA, N/S	£25
Cotswold Lamb, Asparagus, Black Garlic, Braised Lamb Tarlet	£30
8oz Aged Rump of Beef, Hash Brown, King Oyster Mushroom, Bordelaise Sauce GF, DFA	£31

Sides

Evesham Tomatoes & Rocket Pesto VE, GF	£5
Crispy Pink Fir Potatoes, Dill & Mustard Dressing v, GF	£6
Peas, Broad Beans, Sugar Snaps & Wild Garlic Hollandaise GF	£6
Beef Fat Chips GF, DF	£5
Skinny Fries GF, V, DF	£5

Puddings

Raspberry Souffle, Raspberry Sauce & Vanilla Ice Cream GF, V	£12
Chocolate Mousse, Rum Pineapple & Honeycomb GF	£12
Vanilla Pannacotta, Forced Rhubarb GF	£10
4 British Cheese, Rosemary Biscuits, Lavosh Crackers, Apple Chutney	£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 allergies, please let a member of team know at the time of ordering.