



THE SEAGRAVE ARMS

Winter Menu

Starters

Treacle Soda Bread, Whipped Salted Butter v	£5
Tomato, Pearl Barley & Root Vegetable Broth, Crusty Bread & Salted Butter VE, GFA	£10
Shropshire Blue Cheese Souffle, Celery & Apple Sauce v, N/S	£10
Scallop & Seabass Ceviche, Coriander Cream, Red Onion & Buckwheat Cracker GF, N/S	£14
Game Terrine, Beer Pickled Onions, Turnips & Ryebread GFA	£12

Mains

Roasted Beetroot Tart, Buckwheat Pastry, Horseradish Sauce, Gouda Cheese DFA, GF, V	£18
Halibut, Brown Shrimp, Roasted Bone Sauce, Caramelised Cauliflower GF	£30
Pork Loin, Grape Mustard, Choucroute, Gratin Potato & Maderia Sauce GFA, N/S	£26
8oz Aged Rump of Beef, Beef Fat Chips, King Oyster Mushroom, Bordelaise Sauce GF, DFA	£31
Dukkah Crusted Gressingham Duck Breast, Red Chicory, Parsnip Puree, Tonka & Orange Sauce GF, N/S	£27

Sides

Waldorf Salad v, N/S, GF	£5
Gratin Potato v, GF	£5
Roasted Savoy Cabbage & Gremolata v, GFA	£5
Beef Fat Chips GF, DF	£5
Skinny Fries GF, v, DF	£5

Puddings

Orange Souffle, Grand Marnier Sauce & Chocolate Ice Cream GF	£12
Chocolate & Miso Gateau & Banana Ice Cream GFA, S	£12
Egg Custard, Forced Rhubarb & Vanilla Ice Cream	£9
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 allergens, please let a member of team know at the time of ordering.