THE SEAGRAVE ARMS

Autumn Menu

Starters

Treacle Soda Bread, Whipped Salted Butter V	£5
Baked Potato Mousse, Pickled Shimeji, Chanterelles & Mushroom Crumb GFA, V	£10
Smoked Haddock & Cheese Souffle, Caramelized Red Onion	£10
Seabass Crudo, Cucumber, Fennel, Radish & Chilli DF, GF	£12
Chicken & Ham Hock Terrine, Carrot Ketchup, Pistachio Butter GF	£12

Mains

Cheese, Almond & Onion Tart, Pickled Pear, Walnut & Watercress N/S, V	£18
Lemon Sole, Prawn Mousse, Samphire, Mussels & Curry Sauce GF, DFA	£29
Pork Belly, Choux Farcis, Apple Compote, Pork Sauce GF	£26
Gressingham Duck Breast, Red Cabbage, Confit Leg & Haricot Bean Stew, Tonka Orange Sauce GF, DF	£30
10oz 28 Day Aged Sirloin, Wild Mushroom, Beef Fat Chips & Green Peppercorn Sauce GF, DFA	£38

Sides

Beetroot & Chervil Salad, Dukkha Crumb VE, N/S	£5
Crispy Ratte Potatoes, Dill & Mustard Dressing V, GF, DFA	£6
Roasted Savoy Cabbage, Parsley Emulsion & Bombay Mix GF, N/S VEA	£6
Vegetable Cassoulet GF, VEA	£5
Skinny Fries GF, V, DF	£5

Puddings

Cherry Souffle, Cherry & Chocolate Sauce & Cherry Ice Cream GF, V	£12
Chocolate & Salted Caramel Delice, Cocoa Nib Tulle, Vanilla Ice Cream GF, N/S	£12
Mandarin Cheesecake & Vanilla	£9
4 British Cheese, Rosemary Biscuits, Lavosh Crackers, Plum 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.