



THE SEAGRAVE ARMS

Spring Menu

Starters

Treacle Soda Bread, Whipped Salted Butter v	£5
Shiitake Mushroom Dumplings, Dashi Broth VE, S	£10
Goats Cheese Parfait, Confit Peppers & Nocellara Olives GFA, V	£10
Scallop & Seabass Ceviche, Coriander Cream, Red Onion & Buckwheat Cracker GF, N/S	£14
Lamb Tartare, Mint Cucumber & Egg Yolk Jam GFA	£12

Mains

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

Sides

Spring Vegetable Salad, Lemon Dressing VE, GF	£5
Crispy Pink Fir Potatoes, Dill & Mustard Dressing V, GF	£6
Peas, Broad Beans, Sugar Snaps & Wild Garlic Hollandaise GF	£5
Beef Fat Chips GF, DF	£5
Skinny Fries GF, V, DF	£5

Puddings

Raspberry Souffle, Raspberry Sauce & Vanilla Ice Cream	£12
Chocolate & Miso Gateau & Banana Ice Cream GFA, S	£12
Namelaka, Filo Basket & Blood Orange Compote	£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.