



THE SEAGRAVE ARMS

Easter Sunday

2 Course £32

3 Course £36

Treacle Soda Bread, Whipped Salted Butter v

£5

Starters

Soup of the Day, Crusty Bread & Salted Butter v, GFA

Goats Cheese Parfait, Confit Peppers & Nocellara Olives GFA, v

Scallop & Langoustine Linguine, Bisque Sauce DFA

Honey Cured Pancetta, Poached Egg & Watercress GF

Mains

Sirloin of Beef, Yorkshire Pudding & Horseradish

Porchetta & Apple Sauce

*Our roasts are all served with Red Wine Gravy, Seasonal Greens,
Crispy Potatoes, Honey Roasted Parsnips & Carrots*

Pea, Broad Bean & Asparagus Tart, Buckwheat Pastry, Pickled Courgette, Feta & Citrus Dressing DFA, GF, v

Haddock, New Potatoes, Asparagus & Butter Sauce GF

Slow Braised Lamb Sholder, White Bean & Tomato Stew GF, DF

Additional Sides

Yorkshire Pudding v

£1

Honey Roast Carrots & Parsnip v, GF

£5

Skinny Fries VE, GF

£5

Peas, Broad Beans, Sugar Snaps & Wild Garlic Hollandaise GF

£6

Crispy Pink Fir Potatoes, Dill & Mustard Dressing v, GF

£6

Spring Vegetable Salad, Lemon Dressing VE, GF

£5

Cauliflower Cheese v

£5

Puddings

Steamed Orange Sponge Pudding & Custard

Chocolate Mousse, Rum Pineapple & Honeycomb GF

Honey Cream, Filo Basket & Blood Orange Compote GFA

4 British Cheese, Crackers, Apple Chutney

£3.50 Supplement

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.