



THE SEAGRAVE ARMS

Spring Lunch Menu

2 Courses £24

3 Courses £29

Starters

Blue Cheese Souffle, Celery & Apple Sauce ^{VE}

Cod Fishcake, Pea Velouté

Smoked Pancetta, Watercress & Poached Egg ^{GF}

Mains

Curried Chowder, Haddock & Brown Shrimp

Treacle Braised Beef Cheek, Mash Potatoe, Beer Pickled Onions ^{GFA}

Beetroot & Feta Risotto ^{GF, DFA}

Puddings

Chocolate & Banana Gateaux, Banana Ice Cream

Caerphilly Cheese, Rosemary Biscuits & Apple Chutney ^{GFA}

Ice Cream & Sorbets

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

If you have any special dietary requirements or allergens, please let a member of team know at the time of ordering.



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