



THE SEAGRAVE ARMS

Spring Lunch Menu

2 Courses £24

3 Courses £29

Starters

Soup of the Day v

Scallop Ravioli, Lemon Butter & Capers

Crispy Lamb Belly & Tapenade

Wye Vale Asparagus, Wild Garlic Hollandaise

Mains

Smoked Salmon & Asparagus Quiche, Spring Vegetable Salad

Wild Garlic Pasta & Parmesan

Chicken Galantine, Caesar Dressed Leaves

Puddings

Ice Coconut Parfait, Mango & Coconut Biscuits

Caerphilly Cheese, Rosemary Biscuits & Apple Chutney GFA

Chocolate Mousse, Rum Pineapple & Honeycomb

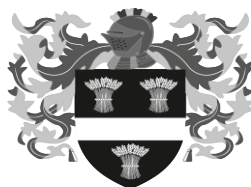
Ice Cream & Sorbets GF

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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