



THE SEAGRAVE ARMS

SAMPLE Bank Holiday Sunday Menu

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 Roe Linguine, Langoustine Bisque Sauce

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, Pickled Courgette, Feta & Citrus Dressing DFA, GFA, V

Haddock, New Potatoes, Asparagus & Butter Sauce GF

Lamb Shoulder Suet Pudding, Spring Greens, Lamb Sauce DFA

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.