THE SEAGRAVE ARMS

SAMPLE Winter Menu

Starters

Treacle Soda Bread, Whipped Salted Butter V	£5
Seasonal Soup, Crusty Bread, Salted Butter VE	£8
Tarragon Gnocchi, Wild Mushrooms & Parmesan Cream V	£10
Salmon Boudin, Langoustine Sauce, Sea Herbs GF	£10
Game Terrine, Beer Pickled Onions GF	£12

Mains

Roasted Beetroot Tart, Buckwheat Pastry, Horseradish Sauce, Gouda Cheese DFA, GF, V	£18
Atlantic Cod, Curried Mussels & Clam Chowder GF	£26
Treacle Braised Beef Cheek, Creamed Potato, Beef Fat Carrot & Red Wine Jus	£27
8oz Aged Rump of Beef, Hashbrown, King Oyster Mushroom, Bordelaise Sauce GF, DFA	£31
Dukkah Crusted Venison, Blackberry Ketchup, Salsify & Gratin Potato GF, DFA, N/S	£27
Partridge Breasts, Truffled Artichoke, Pearl Barley, Pear Chutney & Red Current Sauce GFA, DFA	£24

Sides

Waldorf Salad V	£5
Gratin Potato V, GF	£5
Roasted Savoy Cabbage & Gremolata V, GFA	£5
Fat Chips GF, V, DF	£5
Skinny Fries GF, V, DF	£5

Puddings

Spiced Plum Souffle, Plum Sauce & Ginger Ice Cream GF	£12
Orange Chocolate Delice, Orange Sorbet GF	£12
Treacle Tart, Caramelised White Chocolate, Vanilla Ice Cream	£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
If you have any special dietary requirements or allergens, please let a member of team know at the time of ordering.