



## THE SEAGRAVE ARMS

### Sunday Lunch, 3<sup>rd</sup> May

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

Evesham Asparagus, Wild Garlic Hollandaise GF, v

Cod Fish Cake, Pea Sauce & Gribiche Dressing

Lamb Belly, Romesco Sauce, Turnip Tops GF, DF, N/S

### Mains

Sirloin of Beef, Yorkshire Pudding & Horseradish

Pork Loin, Apple Sauce & Crackling GF, DF

*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, Scallop Nori, Asparagus & Butter Sauce GF

### 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

Evesham Tomatoes & Rocket Pesto VE, GF £5

Cauliflower Cheese v £5

### Puddings

Ice Coconut Parfait, Mango & Coconut Biscuit GFA, DF, VEA

Chocolate Mousse, Rum Pineapple & Honeycomb GF

Panna Cotta & Berry Compote GF

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.