THE SEAGRAVE ARMS

Sunday 18th October
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
Baked Potato Mousse, Pickled Shimeji, Chanterelles & Mushroom Crumb GFA, V
Smoked Mackerel Pate, Cumber & Melba Toast
Pate en Crout, Pickles DF

Mains

Sirloin of Beef, Yorkshire Pudding & Horseradish GFA
Slow Roast Pork, Apple Sauce & Crackling GF, DF

Our roasts are all served with Glazed Carrots, Roast Parsnips, Seasonal Greens, Crispy Potatoes & Red Wine Gravy

Wild Mushroom & Parmesan Tagliatelle V, DFA
Lemon Sole, Prawn Mousse, Samphire, Mussels & Curry Sauce GF, DFA
Shepards Pie, Autumn Greens & Lamb Sauce

Additional Sides

Yorkshire Pudding V	£1
Skinny Fries VE, GF	£5
Crispy Potatoes GF	£6
Beetroot & Chervil Salad, Dukkha Crumb VE, N/S	£5
Cauliflower Cheese V	£5

Puddings

Treacle Tart & Vanilla Ice Cream
Hot Chocolate Mousse, Hazelnuts N/S, GF
Vanilla Rice Pudding, Toasted Almonds & Caramelized Fig GF, N/S
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.