



The Seagrave Arms

AUTUMN

Sunday Lunch 12 – 4pm

Nibbles & Starters

Home Baked Breads & Olives , Lescure butter, Olive Oil, Balsamic Vinegar GF VEA	£5pp
Seasonal Soup , Home Baked Bread GFA DFA	£8
Crispy Whitebait , Tartare Sauce, Lemon	£8
Black Pudding Scotch Egg , Celeriac Remoulade	£9
Beetroot Cured Salmon , Pickled Beets, Horseradish Cream & Crostini	£10

Traditional Roasts – Main Course

Roast Sirloin of Beef , Yorkshire pudding & Red Wine Gravy GFA	£22
Roast Loin of Pork , Yorkshire Pudding, Apple Sauce & Crackling	£21
Roast Chicken , Yorkshire Pudding, Gravy GFA	£20
Vegetarian Nut & Seed Roast , Cranberry, Red Onion Gravy, Yorkshire pudding V	£17

Our roasts are all served with garlic & rosemary roast potatoes, honey roasted parsnips & carrots, braised red cabbage, cauliflower cheese & seasonal greens

Pave of Cod , Clam & Bean Cassoulet, Pickle Seaweed & Fennel	£24
Grilled Plaice , Fish Pie Sauce, Mash & Samphire	£21
Wild Mushroom & Celeriac Risotto V/VEA	£17

Sides

Triple Cooked Chips VE,V,DF,GF	£5	Mac 'n' Cheese	£6
Skinny Fries VE,V,DF,GF	£5	Mixed Seasonal Green Vegetables GF,DFA,V	£5
Truffle & Parmesan Fries GF,V	£6	Herb Buttered New Potatoes GF,DFA,V	£5
Green Salad	£5	Roasted Carrots & Parsnips GF	
	£5		

V = Vegetarian | GF = Gluten Free | VE = Vegan | DF = Dairy Free | 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.

The Seagrave Arms, Friday Street, Weston Subedge, Gloucestershire GL55 6QH

www.theseagravearms.co.uk

Telephone: 01386 840192



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October Sunday Puddings

Bread & Butter Pudding , Vanilla Ice Cream	£8
Sticky Toffee Pudding , Toffee Sauce, Vanilla Ice Cream	£8
Triple Chocolate Brownie , Honeycomb Ice Cream	£8
Seagrave Apple Pie . Crème Anglaise	£8
2 Scoops Ice Cream or Sorbet	£5

British Cheese Board GFA

Select 3 cheese or 6 cheeses to share **£11/£19**

All cheeses are served with rustic sourdough crackers, quince jelly,
homemade chutney & iced grapes

- **Lord of Hundreds**, unpasteurised ewe's milk, firm cheese
- **Ashlyn, Worcestershire goat's cheese**, unpasteurised goat's milk
- **Blue Brie, Cotswold Organic**, pasteurised cow's milk soft cheese
- **Beauvale Blue, Cropwell Bishop**, Nottinghamshire pasteurised cow's milk cheese
- **Quicke's Mature Cheddar**, pasteurised hard cow's milk cheese
- **Baron Bigod**, unpasteurised cow's milk, Brie-de-Meaux style soft cheese

Chef recommends a glass of Vintage port or Muscat to accompany the cheeses.