



THE SEAGRAVE ARMS

SUMMER LUNCH MENU Tuesday – Saturday 12 - 2:30 pm

Nibbles & Light Bites

Home Baked Breads & Olives , Lescure butter, Olive Oil, Balsamic Vinegar GF VEA	£5pp
Tempura Prawns , Sweet Chilli Sauce	£7 *
Crispy Whitebait , Tartare Sauce, Lemon	£7 *
Halloumi Fries , Chilli Sauce	£7 *

Starters

Seasonal Soup , Home Baked Bread GFA DFA £8 *
Smoked Salmon , Capers, Pickled Cucumber GF DF £11 18 *
The Seagrave Arms Fishcake , Poached Egg, Hollandaise £11 18 *
New Potato, Black Pudding , Smoked Bacon & Poached Egg Salad DF £12 17*

Salads, Sandwiches & Mains

Chef's Sandwich of the day with Skinny Fries £12.00
Smoked Salmon Bagel , Cream Cheese, Pickled Cucumber with Skinny Fries £12.50
Pan Fried Chicken Caesar Salad , Fresh Parmesan, Anchovies & Crispy Bacon GFA DFA £16 *
Tuna Nicoise: Pan Seared Tuna Loin , Soft Poached Hen's Egg, New Potatoes, Green Beans, Cherry Tomatoes & Mixed Leaf Salad GF DF £24 * (£4 Supplement)
Homemade Purity Gold Beer Battered Haddock , Triple Cooked Chips, Crushed Peas GFA £16 *
Pan Fried Flat Iron Steak , Grilled Tomato & Mushroom, Skinny Fries, Garlic Butter GF £20 * (£2 Supplement)
Chef Risotto of the Day , Fresh Parmesan, Herb Oil, Toasted Seeds V GF £17 *

Additional Sides

Triple Cooked Chips VE V DF GF	£5	Mac 'n' Cheese	£6
Skinny Fries GF	£5	Mixed Leaf Salaf GF DF	£5
Truffle & Parmesan Fries GF VEA	£6	Mixed Seasonal Green Vegetables GF,DFA,V	£5

Puddings £9 each

Dark Chocolate Delice , Raspberry Compote & Strawberry Sorbet GF *
Cherry Fragipan Tart with Clotted Cream *
Pimm's Jelly , Fresh Strawberries, Mint, Cucumber, Candied Orange and Strawberry Sorbet GF DF V *
Mango & Paw Paw Pavlova , Blood Orange Sorbet GF *
British Cheese Board , All cheeses are served with rustic sourdough crackers, quince jelly, homemade chutney & iced grapes GFA *
Selection of 3 or 6 cheeses: £2 or £10 Supplement

2 Course £24.00 or 3 Course £28.00

Included in the lunch special