



The Seagrave Arms
Festive Dinner Menu
 Tuesday - Saturday 6-9pm

Nibbles & Light Bites

Mark's Cotswolds Bakery Sourdough & Olives , Lescure butter, Olive Oil GFA	£5pp
Crispy Whitebait , Tartare Sauce, Lemon	£8
Pigs in Duvet , Baconnaise GF	£8
Salt & Pepper Squid , Tomato Chilli Jam	£8
Halloumi Fries , Chilli Sauce	£8

Starters

Soup , Mark's Cotswold Sourdough GFA DFA VEA	£8
Chicken Liver Parfait , Cranberry Granola, Pickled Cherries GFA	£10
Black Pudding Scotch Egg , Homemade Brown sauce	£9
Beetroot Cured Salmon , Pickled Beets, Horseradish Cream GF	£11
Pan Fried Scallops , Bisque Cream, Butternut Puree, Roe & Tomato Dust GF	£13
Roasted Artichoke , Onion Jam, Toasted Yeast, Chestnut V GF	£9

Mains

Loin of Venison , Figs, Turnips, Brussels, Buttery Mash GF	£26
10 oz Rib Eye Steak , Grilled Tomato, Field Mushroom, Triple Cooked Chips GF DFA	£29
<i>Why not add a sauce: Garlic Butter, Bearnaise, Peppercorn sauce or Red Wine Jus £3</i>	
Pan Fried Duck Breast , Braised Leg Boulangère Potato, Cherry, Almonds & Asian Wing GF	£26
Breast of Pheasant , Parsnip Hash, Baby Leeks, Prunes, Game Sauce GF	£24
Whole Plaice (on the bone) , Roast Cauliflower Puree, Capers, Cavolo Nero DF GF	£22
Braised Celeriac , Roasted Radicchio, Apple, Chestnut & Truffle VE GF DF	£17

Additional Sides

Chicken Fat Mash, Chicken Skin	£5	Roasted Carrots & Parsnips GF V	£5
Braised Red Cabbage VE GF DF	£5	Peas, Bacon, Sprouts, Chestnuts	£5
Green Beans, Garlic Butter GFA	£5		

Festive Puddings £8 each

Steamed Syrup Sponge , Custard
Lemon Curd Rice Pudding , Griottine Cherries, Milk Sorbet
Apple Terrine , Fudge, Toffee, Vanilla GF
Winter Berry Jelly , Candied Citrus, Mulled Syrup
Dark Chocolate Mousse , Black Forest, Hazelnut, Griottine Cherries
Poached Cinnamon Pear , Honeycomb, Honey Jelly, GF DF
British Cheese : Selection of 3 cheese for £11 or 6 cheeses for £19

Tables of 6 and above will have 10% gratuity added to your bill