



THE SEAGRAVE ARMS

Winter 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 Duvets, Baconnaise	£8 *
Halloumi Fries, Sweet Chilli Sauce	£8 *

Starters

Soup, Mark's Cotswold Sourdough GFF, DFA, VEA	£8
Warm Ragstone, Sourdough, Pickled Pear, Shallot & Thyme Dressing	£10
Pan Fried Scallops, Ginger XO, Shrimps & Pancetta	£12
Chicken Liver Parfait, Bacon Crumb, Kilpatrick Chutney, Toasted Brioche	£10
Braised Celeriac Tart, BBQ Wild Mushrooms, Aged Acorn Soy, Double Gloucester Cream V	£9

Mains

Pan Seared Honey Glazed Chicken Breast, Potato Pillows, Baby Leeks, Black Truffle Sauce & Confit Garlic GFA	£24
Daube of Venison, Celeriac Puree, Roasted Rum Pear & Wild Mushrooms 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</i>	£3
Pan Roasted Fillets of Dover Sole, Crab Crushed Jersey Royals, Sauce Grenoble & Croutons GFA	£23
Roasted Pumpkin, Cumin Roasted Carrots & Hazelnuts, Miso Dressing VE	£17

Additional Sides

Roasted Carrots & Parsnips GF V	£5	Triple Cooked Chips	£5
Braised Red Cabbage GF DF VE	£5	Skinny Fries	£5
Green Beans & Garlic Butter GFA	£5	Sweet Potato Fries	£5

Puddings £8 each *

Pink Lady Apple Tart Tatin, White Chocolate Ice Cream, Rum & Rasin Sauce
Vanilla & Lemon Panna Cotta, Pickled Blackberries, Roasted White Chocolate GF
Dark Chocolate Delice, Praline, Popcorn & Salted Caramel
Winter Berry Jelly, Winter Fruits, Clementine Sorbet GF, DF, VE
Selection of 4 British Cheese, served with Sourdough Crackers, Apple Chutney & Grapes £12

A 10% gratuity added to your bill, Thank you