



THE SEAGRAVE ARMS

WINTER LUNCH MENU

12-2:30 pm

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 GFA DFA VEA £8 *
Black Pudding Scotch Egg, Celeriac Remoulade £9 *
Smoked Salmon Tartare, Potato Rosti, Pickled Shallots, Dill Emulsion DFA £10 *
Chicken Liver Parfait, Bacon Crumb, Kilpatrick Chutney, Toasted Brioche £10*
Warm Cauliflower, Pomegranate and Pistachio Salad GF, DFA, VEA £10 *

Mains

Game Faggots, Buttery Mash, Confit Onion Gravy £18 *
Venison Ragù, Pappardelle, Parsley, Panko Crumb GFA £18 *
Homemade Purity Gold Beer Battered Haddock, Triple Cooked Chips, Crushed Peas GFA £17 *
Seagrave Pie of The Day, Braised Red Cabbage, Creamy Mash £18 *
Tamarind, Carrot & Coconut Curry, Crunchy Vegetables & Crispy Onion V £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 *

Steamed Jam Sponge, Custard
Pink Lady Apple Tart Tatin, White Chocolate Ice Cream, Rum & Rasin Sauce
Vanilla & Lemon Panna Cotta, Pickled Blackberries, Roasted White Chocolate GF
Winter Berry Jelly, Winter Fruits, Clementine Sorbet GF, DF, VE
British Cheese, Selection of 4 Cheeses: served with Sourdough Crackers, Apple Chutney & Grapes £4 Supplement

2 Course £24 or 3 Course £29

Included in the lunch special

A 10% gratuity added to your bill, Thank you.

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
Telephone: 01386 840192 or enquiries@theseagravearms.co.uk www.theseagravearms.co.uk
Follow us on: Facebook @theseagravearms & Instagram @the.seagravearms