



À LA CARTE

Starters

Soup of the day, homemade bread & whipped butter	£6.50
Goat's cheese mousse, beetroot and herb oil	£7.50
Smoked haddock fish cakes, lemon and dill oil	£7.50
Chicken and chorizo parfait, melba toast & spiced onion jam	£7.50
Asian duck risotto and pickled plums	£8.50
Box baked camembert to share, homemade bread, rum raisins, crudités	£12.50

Mains

Pan-roasted chicken breast stuffed with stilton, wrapped in Parma ham, parsley mash, mushroom red wine jus	£16.50
Whiskey and marmalade glazed ham hock, mustard mash, seasonal veg and white wine velouté	£16.95
Whole baked seabass stuffed with spiced couscous, spinach and pea risotto and fish jus	£17.50
Pan-roasted sirloin, award-winning chips, tomato & mushrooms and a classic Diane sauce	£24.50
Butternut squash, ricotta and roasted red pepper lasagne, salad and garlic bread	£14.50

Sides

Skin-on chips Seasonal vegetables Mixed leaf salad Mash New potatoes	£3.50
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Desserts

Mixed berry Eton mess	£6.50
Vanilla panna cotta, mixed berry compote	£6.50
Chocolate orange brownie salted caramel ice cream	£6.50
Banana bread, toffee ice cream, butterscotch sauce	£6.50
Cheese board, biscuits, fruit and spiced red onion chutney	£7.00
Trio dessert platter: mini brownie, mini panna cotta, mini Eton mess	£12.50

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.



THE
Seagrave Arms