



À LA CARTE

Snacks

- Marinated olives 3.5
Sourdough, local butter 3.5
Old spot pig sausage roll, piccalilli purée 4
Devilled whitebait, Mary rose sauce 5
Soup of the day, sourdough bread 7

Starters

- Venison tartar, Jerusalem artichoke, smoked egg yolk, Pickled Simeji, Wiltshire truffle 13
BBQ mackerel fillet, forced rhubarb, buttermilk, dill, seaweed cracker 12
Pressing of Cotswold chicken, pickled gem, gentleman's relish, sourdough 9.5
Braised young leek, Cerney Ash, Burford brown, wild mushrooms 9

Mains

- Hay smoked rack of hogget, turnips, ewes' milk, potato terrine, monks' beard 22
Beer braised beef cheek, salt baked celeriac, Roscoff onion, Porlock Bay oyster 19.5
Seaweed poached Skrei cod, cauliflower, sea herbs, curry, Fowey mussels 23
Pearl barley risotto, Jerusalem artichoke, Pickled Simeji, Berkswell cheese 15

Pub classics

- Beer battered haddock, triple cooked chips, crushed peas & tartar sauce 15.5
Shorthorn Beef burger, pickles, skin on chips, spiced tomato chutney 15
Old spot pig & black pudding sausages, braised red cabbage, smoked mash 13
30-day aged Todenham Manor sirloin, cafe de Paris butter, triple cooked chips 28
Whole baked camembert, fig & apple chutney, sourdough 12.5

Sides

- Purple sprouting broccoli | Braised red cabbage | Triple cooked chips | Skinny fries 4

Desserts

- Salted caramel parfait, bitter chocolate, beer caramel, parsnip 9
Muscovado cheesecake, forced rhubarb, puff pastry, ginger 8
Coffee panna cotta, anglaise, peanut crunch, dark chocolate sorbet 8.5
Local cheeses, sour dough crackers, fig and apple chutney, grapes 9.5

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