Nibbles

Harvey & Co. Sour Dough, Olive Oil, Balsamic Vinegar, Houmous

Marinated Olives *(GF)*

Starters

Soup of the Day & Bread *(GFA)*

Garlic Tiger Prawns on Sour Dough Toast, Tomato & Chilli Jam, Rocket & Parmesan Salad

Smoked Mackerel Pate, Blackberry Gel, Pickled Cucumber, Croutes *(GFA)*

Chicken Liver Parfait, Toasted Sour Dough, Onion Jam

Charr Grilled Peach, Whipped Feta, Toasted Brioche, Spring Onion, Pine Nut Dressing

Deep Fried Baby Mozzarella, Slow Roasted Cherry Tomatoes, Wild Garlic Aioli, Pickled Strawberries

Main Courses

Barbecued Lamb Chump, Moroccan Cous Cous, Aubergine Caviar, Samphire, Salsa Verdi

Duck Breast, Five Spiced Leg Spring Roll, Baby Carrots, Pak Choi, Cucumber, Hoisin Aioli, Cherry jus

Braised Pork Belly, Charred Fillet, Truffle Mash, Cabbage & Bacon, Mushrooms, Café Au Lait Sauce

Pan fried Seabass Fillet, Crayfish Panzanella Salad, Caviar, Watercress Aioli, Balsamic Vinegar

East Coast Hake Fillet, Saffron Potatoes, Peas, Broad beans, Samphire and Chorizo, Lemon Oil

10oz Salter & King Sirloin Steak, Triple Cooked Chips, peppercorn Sauce, Grilled Tomato, Mushrooms

Curried Cauliflower, Mint Yogurt, Sweet Potato & Onion Bhaji, Pomegranate Dressing, Baby Coriander

Charred Courgette, Pesto Gnocchi, Halloumi Cheese Sun Blush Tomatoes

Sides

Truffle mash

Skinny fries

Rocket & Parmesan Salad

Buttered Greens

Dessert

Seckford Hall Choux Bun Filled With Flavours Of Black Forest Gateaux

Local Strawberries & Cream

Passion Fruit Tart, Confit Pineapple, Candied Hazelnut, Mango Sorbet

Honeycomb Parfait, Banana Bread, Meringue, Glazed Banana

Apple & Plum Pudding, Grand Marnier Butterscotch Sauce, Apple Sorbet *(GFA)*

Baron Bigod, Cornish Yarg, Godminister, Binham Blue, Biscuits, Chutney, Candied Walnuts, Quince Jelly