



## Classics

Salter & King Grass Fed Suffolk Beef

8oz Sirloin Steak, Hand-Cut Triple Cooked Chips & Watercress £35

10oz Rib-Eye Steak, Hand-Cut Triple Cooked Chips & Watercress £37

*add Half a Lobster £18*

## Sauces

£4.50

Garlic Butter

Salsa Verde

Béarnaise

Peppercorn

Beef Wellington - *To Share*

£75

Fillet Steak, Wild Mushroom & Parma Ham, Puff Pastry,  
Served With Truffle Mash, Seasonal Vegetables & Red Wine Jus.

*Hayes, Estate Field Blend 2019 Barossa Valley, Australia £75*

*A juicy, structured and soft co-fermentation of Grenache, Shiraz and Mataro.*

*Splendidly balanced, powerfully aromatic full bodied delight - fruity, floral, spicy and savoury. Only 900 numbered bottles made, Organic and new to the UK.*

Moules Marinière, White Wine, Garlic, Cream Sauce £23\*

Whole Spatchcock Poussin, Tabbouleh, Slaw, Harissa Mayonnaise £26\*

Adnams Beer Battered Fish, Triple Cooked Chips, Garden Peas £19\*

Seckford Burger. Suffolk Beef Patty, Truffle Mayonnaise, Tomato,  
Crispy Bacon, Monterey Jack Cheese, Baby Gem Lettuce £22\*

*£1 from each burger sold goes to The Burnt Chef Project*

## Side Dishes

£5

Crushed Buttered New Potatoes

Buttered Seasonal Greens

Truffle & Parmesan Fries

Honeyed Baby Carrots

Sweet Potato Wedges

Broccoli & Almonds

Triple Cooked Chips

House Salad

Tabbouleh

Slaw

Please speak with a member of our team if you have any dietary requirements.

A discretionary service charge of 10% is added to your bill, 100% of which goes to Seckford colleagues.



## Desserts

Chocolate Fondant, Cherry Compote, Chantilly	£14
White Chocolate Cheesecake, Alphonso Mango, Hibiscus	£12*
Blood Orange Panna Cotta, Rhubarb, Sablè Biscuit	£12*
Banana Parfait, Passionfruit, Hazelnuts, Meringue	£12*
Affogato, Baileys Ganache, Lady Fingers	£9*
Two Scoops of Dann's Ice Creams and Sorbets	£7*

### Seckford Artisan Cheeseboard

Our Selection Of The Finest East Anglian Cheeses,  
Served With Miller's Damsels Crackers, Grapes, Quince Jelly

Three Local Cheeses	£14
Five Local Cheeses	£19

### *Compliment your pudding with a glass of Dessert Wine*

Domaine de Grange Neuve, Monbazillac, France 75ml <i>Honeyed sweetness balanced with wonderful freshness. Rich &amp; fruity</i>	£8
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### *Cheese & Port go together like Eric (or Burt) & Ernie*

Graham's "Six Grapes" Port, Portugal 50ml <i>Full-bodied, with fragrant blackberry aromas and rich black fruit on the palate</i>	£8
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**Do feel free to retire to the comfort of the Lounge,  
Garden room or Tudor bar with your port & cheese**