



## 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    £77*

*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\*

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

**"Invisible Chips"** **Zero calories, 100% kindness.** *Add a portion to support our Charity of the Year, Cancer Support Suffolk, and their vital work providing free therapies, counselling and confidence-boosting workshops for those facing cancer in our community. Registered Charity No. 1073241.*

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 Soufflé, Cherry, Chantilly <i>(Dinner only, please allow 15mins cooking time)</i>	£15
Treacle Tart, Date, Crème Fraîche	£12*
Blood Orange Panna Cotta, Rhubarb, Sablé Biscuit	£12*
Strawberry Parfait, Apple, Mint, 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**