



Nibbles

Two Magpies Sourdough	£6
<i>toasted sourdough, miso & lemon butter</i>	
Beetroot Hummus	£6
<i>root vegetable crisps, toasted pitta bread</i>	
Marinated Olives	£6
<i>garlic marinated mixed olives, lemon chilli, herbs</i>	

Celebrating

Maldon Rock Oysters	£4 per Oyster
<i>shallot red wine vinegar</i>	
Half a dozen oysters	£21
<i>Billecart-Salmon Brut Reserve, France (125ml)</i>	£16
Exmoor Salted Baerii Caviar (10g)	£50
<i>from Britain's only sturgeon farm, crème fraiche, chopped eggs, herbs & blinis</i>	
<i>Billecart-Salmon Blanc des Blanc (750ml)</i>	£97

Sharers

Anti-Pasti Platter	£21
<i>pastrami, chorizo, salami & prosciutto, pickles, chutney, toasted seeded sourdough</i>	
Roasted Vegetable Platter	£18
<i>chargrilled aubergine, courgette, red pepper, artichoke, olives, hummus, pitta bread</i>	
Seafood Sharer	£23
<i>smoked salmon, hot smoked chalk stream trout, king prawns & crayfish, taramasalata</i>	

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



Starters

Cheese & Pickle	£12
<i>charcoal choux bun, parmesan, whipped smoked cheese, pickle, walnuts</i>	
<i>Picpoul de Pinet, France (175ml)</i>	£10.50
Pork & Black Pudding Terrine	£14
<i>quince jelly, caramelised apple</i>	
<i>Laztana Reserva Rioja, Spain</i>	£12
Crab Souffle	£16
<i>bloody mary sauce, apple & fennel salad</i>	
<i>Sotherton, Chardonnay, South Eastern Austraila (175ml)</i>	£10.50
Seared Scallops	£17
<i>bacon jam, cauliflower crisps, puree</i>	
<i>Billecart-Salmon Brut Reserve, France (125ml)</i>	£16
Beef Brisket	£14
<i>rosti, pickled shallots, nasturtium, garlic aioli</i>	
<i>Pinot Noir, Chile (175ml)</i>	£10.50
Asparagus	£13
<i>garlic emulsion, wild garlic, watercress, crispy onions</i>	
<i>Organic Chenin Blanc, South Africa (175ml)</i>	£10.25

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Mains

Gressingham Duck	£30
<i>poached rhubarb, confit duck croquette, cavalo nero, hazelnut</i>	
<i>Amarone della Valpolicella, Italy (750ml)</i>	<i>£92</i>
Suffolk Chicken	£28
<i>confit squash, broad bean, pomegranate, chipotle relish</i>	
<i>Sauvignon Blanc, New Zealand (750ml)</i>	<i>£42</i>
Skrei Cod	£30
<i>chicken wing, potato pressing, celeriac puree, red wine jus, herb oil</i>	
<i>Chablis, France (750ml)</i>	<i>£67</i>
Seared Salmon	£32
<i>hasselback potatoes, cockles, clams, charred brocolli</i>	
<i>Bacchus, England (750ml)</i>	<i>£47</i>
Roasted Squash Gnocchi	£24
<i>caramelised squash puree, king oyster mushroom, dukkah, spiced hot kale salad</i>	
<i>Organic Grüner Veltliner, Austria (750ml)</i>	<i>£44</i>
Courgette & Pesto Tart	£26
<i>herb emulsion, Seckford salad (from our greenhouse), cheddar & chive shortcrust</i>	
<i>Pouilly-Fuisse, France (750ml)</i>	<i>£107</i>

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Classics

Reuben's Grass Fed Suffolk Beef

8oz Sirloin Steak

£36

cut from the striploin (back) of the cow, with a cap of fat for flavour, served with triple cooked chips, mushroom & tomato

10oz Dedham Vale Rib-Eye Steak

£42

cut from the rib of the cow, with a central eye of fat and marbling, served with triple cooked chips, mushroom & tomato

Add Half a Lobster

£18

Cabernet Sauvignon "Wetmore", USA (750ml)

£62

Sauces

£4

Garlic Butter

Red Wine Jus

Béarnaise

Peppercorn

Beef Wellington - To Share

£80

fillet steak, wild mushroom duxelle & parma ham in puff pastry, served with truffle mash, seasonal vegetables & red wine jus

Evolution, Pinot Noir, USA (750ml)

£68

Side Dishes

£5

Crushed Buttered New Potatoes

Buttered Seasonal Greens

Truffle & Parmesan Fries

Honeyed Baby Carrots

Sweet Potato Fries

Broccoli & Almonds

Triple Cooked Chips

House Salad

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Desserts

Rhubarb & Custard Souffle £15

creme anglaise, meringue kisses, poached rhubarb

(Dinner only, please allow 15mins cooking time)

Egg Custard Tart £12

nutmeg, vanilla, dulce de leche

Chocolate Gianduja £14

chocolate & hazelnut, gianduja ganache, blood orange sorbet

Carrot Cake £13

pistachio, mascarpone, ginger, candied carrot

Affogato £9

espresso coffee, vanilla ice cream, hazelnut ganache, lady finger biscuits

Amaretto over ice £5.60

Two Scoops of Dann's Ice Cream or Sorbet £7

brandy snap biscuit

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To Finish

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

Graham's "Six Grapes" Port, Portugal (50ml) £8

Suffolk Brie £12

French toast, candied bacon, maple syrup

Graham's "Six Grapes" Port, Portugal (50ml) £8

Welsh Rarebit £12

mature cheddar, mustard & tabasco on toasted sourdough with watercress

Petit Fours £10

selection of four homemade and local chocolatiers sweet treats, perfect to enjoy with a coffee, digestif, on their own after your meal

**Do feel free to retire to the comfort of the Lounge,
Garden Room or Tudor Bar with your port & cheese**

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