



Nibbles -

Charred Sourdough, Olive Oil, Balsamic Vinegar	£5
Beetroot Hummus, Crispy Chickpeas, Toasted Pitta	£6
Marinated Olives	£5

Starters -

Jerusalem Artichoke Velouté, Roasted Artichoke, Crisps, Truffle Oil	£10
Ham Hock Pressing, Picalilli, Crostinis	£10
Beef Bresaola, Anchovies, Tomato & Red Onion Salsa	£12
Cured Mackerel, Rhubarb, Pickled Fennel	£12
Beetroot Gravdlax, Horseradish Cream, Pickled Cucumber	£12
Wild Mushroom Risotto, Truffle Oil, Parmesan Crisp	£11 / 19

Main Courses –

Roasted Salmon Supreme, Cavolo Nero, Crab Arancini, Chorizo	£26
Suffolk Chicken Breast, Crispy Enoki, Tarragon Mousse, Mushroom Consommé	£24
Trio of Blyth burgh Pork – Fillet, Belly & Cheek, Samphire, Parsnip Puree, Crisps	£26
Cod Fillet, Purple Sprouting Broccoli, Mussel & Caviar Sauce	£24
Seckford Super Salad – Kale, Purple Sprouting Broccoli, Quinoa, Pomegranate	£19
Spinach Tagliatelle, Sun blushed Tomatoes, Peas, Broad Beans & Mint	£18
Catch Of The Day, Buttered Samphire, New Potatoes	£POA

To Share -

Beef Wellington, Truffle Mash Potato, Seasonal Vegetables, Red Wine Jus	£70
(Supplements apply for Dinner inclusive guests)	£9pp

From the Grill - (With Grilled Baby Gem, Bacon Crumb, Triple Cooked Chips, Peppercorn Sauce)

8oz Bavette	£27	10oz Rib-eye Steak	£36	10oz Salter & King Sirloin Steak	£34
(Supplements apply for Dinner inclusive guests)			£10		£8

Sides -

All £4.50

Crushed Potatoes | Truffle & Parmesan Fries | Triple Cooked Chips | House Salad | Buttered Greens | Broccoli & Almond

Desserts -

Toffee Apple Choux Bun, Caramelised Apples, Cinnamon Chantilly, Cider Caviar, Apple Sorbet	£11
Cranberry & White Chocolate Pavlova, Poached Pear, Mulled Wine Jelly	£10
Honey Cake, Whipped Crème Fraiche, Poached Blackberries, Cocoa Nib Tuile	£10
Chocolate Fondant, Amarena Cherries, Pistachio Crremeaux, Cherry Sorbet	£12
Seckford Cheeseboard – Three Cheeses, Crackers, Grapes and Quince Jelly	£13
Selection of Petit Fours	£9

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