

1530



Nibbles

£6 each

Harvey & Co. Seeded Sour Dough, Extra Virgin Olive Oil,
Aged Modena Balsamic Vinegar

Roasted Red Pepper & Sumac Hummus, Toasted Pitta

Mixed Greek Olives Marinated In Garlic, Lemon and Chilli

Tempura Broccoli, Miso & Soy Emulsion

BBQ Pulled Pork Croquettes

Sharers

£12 each

Anti-Pasti Platter

A Selection of Smoked & Cured Meats:

Pastrami, Chorizo, Salami & Prosciutto, Pickles, Chutney,
Toasted Havery & Co. Seeded Sourdough

Roasted Vegetable Grazer:

Chargrilled Aubergine, Courgette, Red Pepper & Artichoke, Greek Olives, Hummus & Pitta

Celebrating?

Exmoor Salted Baerii Caviar (10g)

Crème Fraiche, Chopped Eggs & Herbs, Blinis £50

Billecart-Salmon Brut Reserve glass £15

Belle & Co. Sparkling Alcohol Free 0% glass £6

Billecart-Salmon Brut Rose, France bottle £95

Creamy smoothness with wild strawberries & a raspberry finish

Billecart-Salmon Blanc de Blancs, France bottle £95

Chalky & meringue texture with fresh almonds & citrus zest

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.



Starters

Roasted Squash Soup, Honied Crème Fraiche, Pumpkin Seeds	£11
Game Terrine, Fig Chutney, Sourdough Crostini	£11
Beef Tartare, Confit Egg Yolk, Pickled Mushroom, Crispy Shallots	£14
Crab & Crayfish Lasagne, Seaweed Toast, Sun-blushed Tomato	£14
<i>Mâcon-Villages a fresh and vibrant Chardonnay with notes of green apple, citrus, and a touch of minerality, offering a balanced, crisp finish. 175ml</i>	£9.5
Smoked Salmon, Miso and Soy Emulsion, Crispy Capers, Fennel	£12
Baby Beetroots, Goats' Cheese Mousse, Hazelnut Crumb	£11

Mains

East Coast Hake, Curried Mussels, Bombay Potato Terrine, Fennel Yoghurt	£26
Suffolk Chicken Breast, Confit Leg Pie, Roast Squash, Baby Corn, Girolles	£26
Suffolk Venison Loin, Cavolo Nero, Fondant Potato, Root Vegetable Crisps, Beetroot Jus	£28
<i>Domaine La Lauzeta bottle</i>	£65
<i>A blend of Grenache and Syrah, this ripe, sexy beauty offers full-bodied aromas and flavours of crème de cassis, liquorice and spice</i>	
Wild Mushroom & Truffle Tagliatelle, Gran Moravia	£21
Stone Bass, Chorizo & Squid Risotto, Saffron Aioli	£27
Butternut Squash, Pine Nut & Sage Risotto	£11 / 19
Catch Of The Day, Buttered Samphire, Crushed Potatoes	Market Price

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