



Steaks

Salter & King Grass Fed Suffolk Beef,
served with Hand-Cut Triple Cooked Chips & Watercress

8oz Rump	£27
8oz Sirloin	£34*
10oz Rib-Eye	£36*
Surf 'n' Turf – add Half a Lobster	£18
Beef Wellington <i>To Share</i>	£75**

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

Charles Wetmore, Cabernet Sauvignon, Wente, California £60

Exemplary structure and a lavish richness with red currant and cassis aromas, underscored by a subtle yet pronounced oak influence. There is a generous depth of fruit with hints of earthiness and a satisfying finish.

Side Dishes

£5ea***

Crushed Buttered New Potatoes with Fresh Chives
Truffle & Parmesan Fries
House Triple Cooked Chips
Buttered Seasonal Greens
Honeyed Baby Carrots
Broccoli & Flaked Almonds
Root Vegetable Crisps
House Salad

Sauces

£4.50**

Garlic Butter
Bearnaise Sauce
Peppercorn Sauce

*£9 **£14 supplement for guests staying with inclusive dinner

*** additional for guests staying with inclusive dinner

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.



Vlad Lastockin, pâtissier extraordinaire, aims to delight you with his creations.

Burnt White Chocolate & Pistachio Marquise, Coffee Anglaise, Blackcurrant	£12
Banana Sandwich Parfait, Salted Caramel, Coconut Meringue, Lemon Grass Jelly	£11
Whipped Vanilla Rice Pudding, Roasted Fig, Port Reduction, Hibiscus Pearls	£11
Black Forest Souffle, Chocolate Cremeux, Cherries (Dinner Service only)	£12
Classic Affogato, Walnut Brittle	£8
Two Scoops of Dann's Ice Creams and Sorbets	£7

Compliment your pudding with a glass of Dessert Wine

Domaine de Grange Neuve, Monbazillac, France <i>Honeyed sweetness balanced with wonderful freshness. Rich & fruity</i>	75ml £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*

*£5 supplement for guests staying with inclusive dinner

Cheese & Port go together like Eric (or Burt) & Ernie

Graham's "Six Grapes" Port, Portugal <i>Full-bodied, with fragrant blackberry aromas and rich black fruit on the palate</i>	50ml £7
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**Do feel free to retire to the comfort of the Lounge,
Garden room or Tudor bar with your port & cheese**