

# 1530



## Nibbles

£6 ea

Bread & Oils      Caramelised Onion Hummus & Pitta      Marinated Olives

## Sharers

Anti-Pasti Platter: Pastrami, Chorizo, Salami & Prosciutto, Pickles, Chutney, Toasted Seeded Sourdough £13

Roasted Vegetable Platter: Chargrilled Aubergine, Courgette, Red Pepper & Artichoke, Greek Olives, Hummus & Pitta £12

Seafood Sharer: Chapel & Swan Smoked Salmon, Smoked Mackerel, King Prawns & Crayfish, Taramasalata & Pitta £15

## Celebrating?

Exmoor Salted Baerii Caviar (10g) from Britain's only sturgeon farm  
Crème Fraiche, Chopped Eggs & Herbs, Blinis £50

Billecart-Salmon Brut Reserve glass £15

## Sandwiches

Available 12-5

Sourdough; Ciabatta; Brown or White Sandwich Loaf;  
Gluten Free White Sandwich Loaf; with Crisps & Dressed Leaves

Honey Roasted Ham, Cheese & Spiced Chutney £10

Cheese, Tomato & Red Onion Jam £10

Egg Mayonnaise & Watercress £10

Smoked Salmon, Cucumber, Lemon & Dill Mayonnaise £11

Fish Fingers, Tartare Sauce £11

Hot Roast Beef, Horseradish Cream, Rocket £12

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

Suffolk Pork & Cider Terrine, Pickled Red Cabbage, Salsify	£12
Smoked Chicken, Soy Glazed Radicchio, Miso Emulsion	£12
Seared Scallops, Cauliflower Purée, Prosciutto	£16
<i>Mâcon-Villages 175ml</i>	£9.5
<i>A fresh and vibrant Chardonnay with notes of green apple, citrus &amp; a touch of minerality, offering a balanced, crisp finish.</i>	
Beetroot Gravadlax, Celeriac Remoulade, Dill	£12
Artichokes, Baba Ganoush, Feta, Truffled Tapenade	£11

## Mains

Salted Cod, Crispy Squid, Gem Hearts, Crayfish & Tarragon Sauce	£24
<i>Cave d'Ormarine, Picpoul de Pinet, France btl</i>	£33
<i>'Chablis of the South' ripe melon with a rich and opulent palate.</i>	
Roast Beetroot, Tomato & Goat Cheese, Tagliatelle	£22
Suffolk Pheasant Breast, Parsnip & Confit Leg Hash, Prune Jus	£26
Suffolk Venison Loin, Croquette, Girolles, Fig	£28
<i>Domaine La Lauzeta, France btl</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>	
Roast Halibut, Mussels, Compressed Cucumber, Parsnip	£32
Celeriac, Apple & Sage Risotto, Beurre Noisette Crumb	£20
Duo of Suffolk Pork, Carrots, Apple Purée, Cider Jus	£27

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