



## Classics

Salter & King Grass Fed Suffolk Beef

8oz Sirloin Steak £35

10oz Rib-Eye Steak £37

add Half a Lobster £18

served with Hand-Cut Triple Cooked Chips & Watercress

Beef Wellington *To Share* £75

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

*Hayes, Estate Field Blend 2019 Barossa Valley, Australia* £75

A juicy, structured and soft co-fermentation of Grenache, Shiraz and Mataro. Splendidly balanced, powerfully aromatic full bodied delight - fruity, floral, spicy and savoury. Only 900 numbered bottles made, Organic and new to the UK.

Brancaster Mussels, White Wine, Garlic, Cream Sauce £22

Adnams Beer Battered Fish, Triple Cooked Chips, Garden Peas £18

Seckford Burger. Suffolk Beef Patty, Truffle Mayonnaise, Crispy Bacon,  
Monterey Jack Cheese, Baby Gem Lettuce, Tomato £20

## Side Dishes

£5ea

Crushed Buttered New Potatoes

Buttered Seasonal Greens

Truffle & Parmesan Fries

Honeyed Baby Carrots

Root Vegetable Crisps

Broccoli & Almonds

Triple Cooked Chips

House Salad

## Sauces

£4.50

Garlic Butter

Bearnaise

Peppercorn

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.*

Dark Chocolate Marquise, Cherry Cremeux, Caramelised Popcorn, Cherry Sorbet	£12
Clementine Bread & Butter Pudding, Spiced Rum Anglaise, Sugared Cranberries	£11
Winter Berry Pavlova, Blackcurrant Curd, Cider Apples	£11
Apple Crumble Souffle, Tonka Bean Chantilly, Vanilla Ice Cream (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 75ml <i>Honeyed sweetness balanced with wonderful freshness. Rich &amp; fruity</i>	£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

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

Graham's "Six Grapes" Port, Portugal 50ml <i>Full-bodied, with fragrant blackberry aromas and rich black fruit on the palate</i>	£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**