



## 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.*

Moules Mariniere, White Wine, Garlic, Cream Sauce £23\*

Whole Spatchcock Poussin, Tabbouleh, Sweet Potato Wedges,  
Slaw, Harissa Mayonnaise £26\*

Adnams Beer Battered Fish, Triple Cooked Chips, Garden Peas £19\*

Seckford Burger. Suffolk Beef Patty, Truffle Mayonnaise, Tomato,  
Crispy Bacon, Monterey Jack Cheese, Baby Gem Lettuce £22\*

*£1 from each burger sold goes to The Burnt Chef Project*

## Side Dishes

£5ea

Crushed Buttered New Potatoes  
Greens

Buttered Seasonal

Truffle & Parmesan Fries  
Carrots

Honeyed Baby

Sweet Potato Wedges  
Almonds

Broccoli &

Triple Cooked Chips  
Salad

House

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.

1530



Tabbouleh  
Slaw

Sauces

£4.50

Garlic Butter

Salsa Verde

Béarnaise

Peppercorn

Chocolate Fondant, Banana, Cocoa Nib Tuille, Cocoa Sorbet £14

Mango Cheesecake, Pineapple, Lemongrass, Matcha Meringue,  
Green Tea Jelly £12\*

Malt Panna Cotta, White Chocolate, Dried Milk Foam, Ginger, Miso £12\*

Hazelnut Delice, Brownie, Passionfruit, Salted Caramel, Hazelnuts £12\*

Affogato, Baileys Ganache, Lady Fingers £9\*

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 £7  
*Honeyed sweetness balanced with wonderful freshness. Rich & fruity*

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 £7  
*Full-bodied, with fragrant blackberry aromas and rich black fruit on the palate*

**Do feel free to retire to the comfort of the Lounge,  
Garden room or Tudor bar with your port & cheese**

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