

HOOGLY TEA

English Breakfast

Statuesque and full-bodied Assam tea, with plenty of structure and malty richness.

Earl Grey

A blend of exquisite Ceylon teas scented with bergamot oil.

Explore well rounded flavor with distinct citrus notes.

Darjeeling

Fragrant and refreshing with body and depth, rounded and warm, with notes of Muscatel grape, hop and fresh citrus.

Cosy Chamomile

Stunningly fresh and light with enchanting floral flavours cleansing and soothing.

Red Berry

A sweet spectrum of berry fruits brightly supported by a tart finish.

Lemon and Ginger

Deeply aromatic with warming spices highly refreshing, bright citrus notes.

Peppermint

Insistent, deep, grippy mint flavours with an almost oily mid-palate subsiding cleanly towards an intense finish.

Classic Green

A deeply refreshing green tea

£5

PADDY & SCOTT'S MUCHOMBA COFFEE

Espresso, Latte, Flat White, Cappuccino, Americano, Freshly Ground Cafetière or Iced

All of our coffees are available as decaffeinated.

Please ask a member of our team for more information.

£5

SEAHAM HALL

SANDWICH SELECTION

House Roasted Ham – Pease Pudding **£12**
Free Range Roast Chicken Ceasar – Aged Parmesan **£13**
Tuna – Sweetcorn and Tarragon Mayonnaise **£12**
Vegan Feta – Sundried Tomatoes – Pesto – Watercress **£12**

Focaccia Made with Wildfarmed Flour **£4**

Nocorella Olives **£5**

Fried and Smoked Belazu Marcona Almonds **£5**

Salt and Cure' Charcuterie – Salami, Coppa and San Daniele Ham **£11**

Guido Zanetti Organic Burrata – Basil Pesto – Centenari Olive Oil **£11**

Hand Made Pasta – Crown Prince Squash and Sage **£22**

Highlands Venison and Beef Ragu Stuffed – Hand Made Pasta – Old Winchester **£24**

Day Boat Shetlands Fish – Salsa Verde – Olive Oil and Lemon **£28**

Angus Steak Burger – Swiss Cheese – Pickles – Koffman Fries **£22**

Plant Based Burger – Vegan Cheese – Pickles – Koffman Fries **£20**

200g Heritage Breed Fillet Steak – French Fries – Watercress Salad **£40**

250g Heritage Breed Sirloin Steak – French Fries – Watercress Salad **£35**

SIDES AND SAUCES

Green Peppercorn Sauce **£5**

Red Wine and Bone Marrow Sauce **£5**

Koffman French Fries **£5**

Ratte Potatoes – Olive Oil, Sea Salt, Lemon and Capers **£5**

DESSERTS

Valrhona 70% Tropilia Chocolate – Centenari E.V.O.O – Candied Sourdough **£13**

Sicilian Orange, Almond and Olive Oil Cake **£12**

British Cheese – Marinated Agen Prunes and Earl Grey Tea Loaf

Richard Taggs Lincolnshire Red Poacher – Ulceby Grange, Lincolnshire **£5**

Katie and Caroline Bells Harrogate Blue – Sherpherds Purse, North Yorkshire **£5**

Mary Quickes 24 Month Aged Cheddar – Home Farm, Exeter **£6**

Jonny and Dulcie Crickmores Baron Bigod – Fen Farm, Bungay **£7**

Butlers Farmhouse Kidderton Ash Goat Cheese – Inglewhite, Preston **£6**

CREAM TEA

Available 12 – 5pm

House Baked Fruit and Plain Scones

Strawberry Jam – Cornish Clotted Cream

A Selection of Freshly Brewed Tea or Coffee

£12