

## 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.

### 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.*

£6

# SEAHAM HALL

## FOCACCIA

Tomato, Mozzarella, and Basil Pesto **£15**

Prosciutto, Red Peppers, Basil and Mozzarella **£16**

Herb Roasted Chicken, Roasted Garlic Mayonnaise, Pickles, Gem Lettuce and Parmesan **£15**

Tuna, Sweetcorn and Tarragon Mayonnaise **£14**

Baked Ham and Pease Pudding **£14**

## PLATES

Focaccia Made with Wildfarmed Flour **£5**

Nocellara Olives **£5**

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

Chilled Asparagus and Wild Garlic Soup – Crème Fraiche – Focaccia **£12**

Salt and Cure Charcuterie Board **£12**

Organic Burrata – Basil Pesto – Centanari Olive Oil **£13**

Heritage Tomatoes Salad – Buffalo Mozzarella **£16**

Hand Made Pasta – Tomato, Olives and Sicilian Capers **£22**

Day Boat Shetlands Fish – Olive Oil and Lemon **£30**

Angus Steak Burger – Swiss Cheese – Pickles – Koffman Fries **£24**

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

250g Heritage Breed Sirloin Steak – French Fries – Watercress Salad **£40**

## SIDES AND SAUCES

Red Wine Sauce **£5**

Koffman French Fries **£5**

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

## DESSERTS AND CHEESE

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 Quicke's 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 – 3pm

House Baked Fruit and Plain Scones

Strawberry Jam – Cornish Clotted Cream

A Selection of Freshly Brewed Tea or Coffee

**£12**