

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 flavors 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 flavors with an almost oily mid-palate subsiding cleanly towards an intense finish.

Classic Green

A deeply refreshing green tea

£5

PADDY AND 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 FARCITA

House Made Filled Focaccia

Tomato, Mozzarella, and Basil Pesto £15

30 Month aged Prosciutto di Parma, Basil Pesto, Rocket and Mozzarella £16

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

Tuna with Sweetcorn and Tarragon Mayonnaise £14

Honey and Clove House Baked Ham and Pease Pudding £14

SNACKS

5J Jamón Iberico de Cebo Campo £18

30 Month aged Prosciutto di Parma P.D.O. £5

Cortebuona Coppa di Parma £5

PGI Fennel Salame Finocchiona San Savino £4

Salsiccia Seca Piccante Valerio £4

Iberian Acorn-Fed Cular Salchichón De Bellota £6

Grilled Chorizo from Basco, Rioja – Glazed with Smoked Paprika and Honey £5

Focaccia Made with Wildfarmed Flour £5

Nocellara Olives £5

Smoked Belazu Marcona Almonds £5

PLATES

Organic Caseificio Collebiano Burrata – Garden Pesto £15

Seasonal Melon – 30 Month Aged Prosciutto di Parma P.D.O. – Calabrian Chili Honey £15

Ham Hock Terrine – Pease Pudding – Cornichons and Mustard £15

Toasted Sourdough Crumpet – John Ross of Aberdeenshire Smoked Salmon £18

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

‘Salsiccia Napoli’ Tuscan Sausages – Braised Umbrian Lentils and Mustard £24

Roasted Fillet of Day Boat Shetlands Cod – Salsa Verde and Lemon £30

Honey and Clove House Baked Ham – Pineapple Pickle – Fried Cumbrian Duck Egg £26

Angus Steak and Bone Marrow Burger – Swiss Cheese – Pickles – Koffman Fries £24

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

250g Belted Galloway Sirloin Steak – Koffman Fries – Watercress Salad £40

225g Dexter X Angus Fillet Steak – Koffman Fries – Watercress £55

SIDES AND SAUCES

Red Wine Sauce £5

Koffman French Fries £5

Purple Sprouting Broccoli £7

DESSERTS

Valrhona P125 Coeur De Guanaja 80% Chocolate – Sourdough – Rum Soaked Raisins £12

Sicilian Orange, Almond and Olive Oil Cake £11

Burnt Basque Cheesecake – Poached Spiced Quince £11

Macaron £1

Valrhona Single Origin Bon Bon £1

CHEESE

Seasonal British Cheese

Baked Bramley Apple – 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 24 Month Aged Cheddar – Home Farm, Exeter £6

Anne Wigmores Waterloo – Riseley, Berkshire £7

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

CREAM TEA

Available 12 – 3pm

Our Fruit and Plain Scones

Strawberry Preserve – Cornish Clotted Cream

A Selection of Freshly Brewed Tea or Coffee
£12