

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 flavour 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

COFFEE SELECTION

We use Paddy and Scotts ethically sourced, Fairtrade coffee.

Espresso

Latte

Flat White

Cappuccino

Americano

Freshly Ground Cafetiere

Iced

£5

*All of our coffees are available as decaffeinated.
Please ask a member of our team for more information.*

SEAHAM HALL

CREAM TEA

Available 12-5pm

A lighter version of our Afternoon Tea.
Consisting of House Baked Fruit and Plain Scones
Strawberry Jam - Cornish Clotted Cream
A Selection of Freshly Brewed Tea or Coffee
£12

SANDWICH SELECTION

House Roasted Ham - Chutney
£12

Free Range Chicken - Caesar Dressing - Baby Gem
Aged Parmesan
£13

Tuna - Sweetcorn - Tarragon Mayonnaise
£12

Vegan Feta - Sundried Tomatoes - Pesto - Watercress
£12

SMALL PLATES

Gordal Picante Olives
£6

Warm Focaccia – Arbequina Early Harvest Olive Oil – Blackthorn Sea Salt
£8

Smoked Scottish Salmon – Cucumber – Cultured Cream – Soda Bread
£15

Campagne Terrine – Cornichons – Pommery Mustard – Sourdough Toast
£14

Salt Baked Heritage Beetroots – Organic Burrata – Green Sauce
£14

LARGE PLATES

Dry Aged Cumbrian Sirloin Steak – Watercress – Koffman Fries
Herb and Garlic Butter
£30

Day Boat Fish – Roasted Fennel – Capers, Parsley and Lemon
£28

Fresh Pasta – Roasted Squash – Pumpkin Seed and Basil Pesto
£24

Dry Aged Steak Burger – Brioche Bun – Pickles – Swiss Cheese
Koffman Fries
£22

SIDES

Koffman Fries
£5

Green Peppercorn Sauce
£5

DESSERTS

Valrhona Tropicana 53% Brownie – Preserved Cherries – Cultured Cream
£13

Crème Brûlée – All Butter Shortbread
£12

Panna Cotta – Compote of Spiced Dried Fruits
£13

Today's Ripe British Cheese – Chutney and Oatcakes
£15

*If you have any allergies or dietary requirements,
speak to a member of the team for more information.*