



# HINTLESHAM HALL

SUFFOLK

**Welcome to Hintlesham Hall**

**Under the direction of Head Chef Lee Cooper, our kitchen celebrates the best of seasonal British produce with a focus on craft, provenance and a sense of place.**

**Each dish tells a story of the ingredients we're proud to work with — from Suffolk Red Poll beef and Dingley Dell pork, to Pump Street chocolate and vegetables grown in our own garden.**

**Our menu reflects a modern British style, rooted in classical technique but shaped by curiosity and creativity. Whether drawn from the kitchen garden, the fields of East Anglia or the waters of our coasts, we aim to showcase honest flavours and thoughtful combinations that express the character of our region.**

**We invite you to relax, savour the season and enjoy a dining experience that celebrates the people, produce and passion behind every plate.**

**— *The Hintlesham Hall Team***

## SNACKS

Beef Dripping Potato | Aged Parmesan Cheese  
Shaved Black Truffle  
**6.00**

Mersea Oysters | Chardonay Vinegar Shallots  
**5.00**

Mersea Oysters | Tempura | Yuzu Mayonnaise  
**5.00**

KFC Cauliflower | Korean BBQ Sauce  
**7.00**

Gordal Olives  
**5.00**

Ortiz Anchovies | Olive Oil | Focaccia  
**11.00**

Hall Made Focaccia | Marmite Butter  
**8.00**



Oscietra Caviar | Blini | Crème Fraîche  
**50.00**

## TO START

Hand-Dived Orkney Scallop | Green Pea Mousse  
Iberico Ham | Garden Mint  
**18.00**

Heirloom Tomatoes | Burrata | Salsa Verde  
**14.00**

Loch Duart Salmon | Buttermilk | Horseradish | Sorrel  
**12.00**

Salt-Baked Beetroot | Cashew Nut Puree | Pedro Ximénez Dressing  
**12.00**

Dry-Aged Beef Tartar | Smoked Egg Yolk | Bone Marrow Crumpet  
**16.00**

## MAIN COURSES

Roasted Courgette | Pumpkin Seed Pesto  
Ricotta Stuffed Courgette Flower  
**28.00**

Dover Sole Fillets | Beurre Noisette  
Brioche Croutons | Crispy Capers  
**44.00**

Norfolk Lobster Tail | Thermidor Sauce  
Sea Greens | Buttered Garden Potatoes  
**46.00**

East Anglian Hogget Rack | Ratatouille | Salsa Verde  
**38.00**

Hall Made Individual Beef Wellington | Iberico Pork  
Roscoff Onion | Tomato Confit | Beef Dripping Potato  
**55.00**



Harissa Roasted Cauliflower | Hung Yoghurt  
Pomegranate | Garden Greens  
**30.00**

## SIDES | 6.00 EACH

Triple-Cut Chips

Koffman Fries

Rocket And Parmesan Salad | Olive Oil and Aged Balsamic

Wilted Buttered Spinach

Caesar Salad

Trio Of Beans | Pesto Dressing

Glazed Carrots | Cardamom Butter

Roasted New Potatoes | Rock Salt | Thyme

## **HINTLESHAM HALL GRILL**

### **Himalayan Pink Salt Dry-Aged Beef**

Our beef is carefully aged in a dedicated Himalayan pink salt chamber, where temperature, humidity, and airflow are precisely controlled. During the ageing process, natural moisture is gently drawn from the meat, concentrating flavour and enhancing tenderness. The Himalayan salt helps create the ideal environment for maturation, resulting in beef with a deeper, richer taste, a delicate nuttiness, and exceptional texture. Each cut is selected for quality, and aged to develop the distinctive character that defines our grill experience.

**Expertly Aged. Intensely Flavoured. Exceptionally Tender.**

### **FROM THE CHARCOAL GRILL**

*All served with Grilled Oyster Mushroom, Vine Cherry Tomatoes, and Triple Cooked Chips*

Red Poll Ribeye  
**42.00**

Red Poll Sirloin  
**42.00**

Dingley Dell Pork Steak  
**32.00**

Suffolk Denver Steak  
**28.00**

### **TO SHARE**

*Includes Two Sauces of Your Choice*

900g Cote de Bouef  
**100.00**

600g Chateaubriand  
**120.00**

### **SAUCES, BUTTERS, AND EXTRAS**

Peppercorn Sauce - **6.00**

Bearnaise Sauce - **6.00**

Cafe de Paris Butter - **6.00**

Add Scallop - **10.00**

Add Lobster Tail - **25.00**



## **TO FINISH**

### **Garden Strawberries**

Strawberry Soufflé | Vanilla Sugar Strawberries | Black Sesame Ice Cream  
**14.00**

### **Lemon Meringue**

Lemon Curd | Toasted Meringue | Choux Pastry | Raspberry Sorbet  
**12.00**

### **Millionaires Shortbread**

Salted Caramel Custard | White Miso Ice Cream  
**14.00**

### **Vanilla Poached Peach**

Poached Peach | Vanilla | Toasted Pistachio Nuts  
**12.00**



**Tea/Coffee & Petit Fours 7.50**

**Please speak to one of our staff if you have a food allergy or intolerance**  
**Please switch mobile phones to silent in the restaurant and lounges**  
*A discretionary 12.5 % service charge will be added to your bill*

**Thank you**