



HINTLESHAM HALL

SUFFOLK

A LA CARTE MENU

TO START THE TABLE

Hall-baked bread

TO BEGIN

Crown Prince Squash Velouté (v)

brown butter, sage, pumpkin seed granola, Suffolk gold rarebit soldier

11.00

Chicken Liver Parfait

Madeira jelly, greengage ketchup, brioche loaf with chicken-skin crumb

13.00

Salt-Baked Celeriac

torched mackerel, orchard apple purée, parsley leaf salad

13.00

Seared Orkney Scallops

caramelised cauliflower purée, soured golden sultanas, vadouvan

19.00

Pheasant & Leek Terrine

bacon jam, leek top mayonnaise

14.00

Smoked Beetroot Tartare (v)

cultured cream, amaranth

11.00

(v) vegetarian

Where possible, we use produce from our kitchen gardens, picked fresh each day.

A discretionary 12.5 % service charge will be added to your bill.



HINTLESHAM HALL

SUFFOLK

MAIN COURSES

All main courses are served with sautéed greens from our kitchen garden

Suffolk Pork

*charred hispi, apple and black garlic purée,
crackling crumb*

27.00

Great Livermere Venison

*pumpkin seed crust, mushroom purée,
pancetta & mushroom bourguignon*

34.00

Roast Hake

*east coast mussels, smoked leeks,
Aspall cider beurre blanc, dill oil*

29.00

Roast Brill

sautéed samphire, pickled cucumber, lobster sauce

36.00

Truffled Celeriac, Suffolk Gold and Onion Tart (v)

truffled celeriac, hazelnut pesto

25.00

Porcini Mushroom Girella (v)

*roasted cashew cheese,
roasted mushroom and onion broth*

25.00

(v) vegetarian

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COOKED OVER CHARCOAL

Dry-aged Suffolk beef, served with beef-dripping frites, watercress and a choice of green peppercorn sauce, smoked béarnaise or bone-marrow and anchovy butter

8oz Sirloin

42.00

10oz Ribeye

44.00

Dingley Dell Pork Chop

32.00

Denver Steak

28.00

TO SHARE

*For two, served with autumn vegetables,
roast new potatoes and red wine jus*

Chateaubriand

with a roasted bone-marrow crust

60.00 per person

Roast Crown of East Anglian Chicken

30.00 per person

(v) vegetarian

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SUFFOLK

S I D E S

Triple-Cooked Chips

cooked in beef-dripping, rosemary salt

6.00

Pommes Purée

brown butter, chives

6.00

Kitchen Garden Leaves

cider vinaigrette

5.50

Tenderstem Broccoli

Cantabrian anchovy butter, toasted crumb

7.50

Roasted New Potatoes

Maldon rock salt, thyme

5.50

Honey-Roast Heritage Carrots

carrot-top dukkah

7.50

(v) vegetarian

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SUFFOLK

DESSERTS

Roast White Chocolate Mousse

plum, thyme and hazelnut

12.00

Apple Tarte

Calvados caramel, cider-brown butter ice cream

12.00

Our "Tunnock's Teacake"

Hall-made jam, whipped marshmallow, dark chocolate

12.00

Crème Caramel

spiced parsnip cake, spent coffee caramel sauce

11.00

Suffolk Cheeses

*Baron Bigod, Suffolk gold and Cropwell Bishop Stilton,
oat crackers, quince and apple chutney*

15.00

Hall-Made Ice Cream and Sorbet

9.00

Tea/Coffee & Petit Fours

7.50

(v) vegetarian

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