



HINTLESHAM HALL

SUFFOLK

MARKET MENU SAMPLE

Homemade Breads,
flavoured butter

TO BEGIN

Beef Rib Croquette

charred onion puree, horseradish crème fraîche, pickled shallot

Cornish Sardine

red pepper, confit cherry tomatoes, lemon gel, sourdough crumb, basil oil

Watermelon Gazpacho

cured watermelon, feta and mint dressing

MAIN COURSES

Toulouse Sausage

confit garlic puree, white beans and lovage cassoulet

Curried Monkfish,

“Butter Chicken” sauce, charred kachumber, coriander

Pasta alla Norma

Tomato, aubergine, ricotta

DESSERTS

Ginger Blondie

gooseberries, white chocolate sorbet

Raspberry Iced Parfait

hibiscus, almond tuille

Hintlesham Hall-made ice cream and sorbets

Cheese plate (*supplement 7.00*)

Tea / Coffee from 4.25

2 Course | 32.00

3 Course | 40.00

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

Where possible we use produce from our kitchen gardens which is picked fresh each day

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