



HINTLESHAM HALL

SUFFOLK

Spring Tasting Menu | £90.00pp

Vegetarian | Plant Based

Bread | Snack

Asparagus

Black Garlic | Baron Bigod Pannacotta | Sorrel

Enoki Mushroom

Mushroom Mole | Puffed Rice

Charred Hispi Cabbage

Smoked Potato | Yeast Butter | Pickled Onion | Herb Oil

King Edward Potato Gnocchi

The Last of The Winter Squash | Broad Beans | Toasted Pumpkin Seeds

Optional Cheese Course

Tunworth

Waffle | Garden Honey

Additional £9.00 Supplement

Pre Dessert

HH Rhubarb | Ginger Beer

Millionaires Shortbread

Salted Caramel Custard | Miso Ice Cream

Tea | Coffee | Petit Fours

*"We cannot stay home all our lives,
we must present ourselves to the world
and we must look upon it as an adventure"*

Beatrix Potter



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Wine Pairings – £45.00

*A carefully selected 100ml glass of wine
with each course*

NV Crémant d'Alsace Brut (organic),
Pinot Blanc, Pinot Noir, Riesling 11%

2024 Sancerre Domaine de la Grande Maison
Chaumeau-Balland
Sauvignon Blanc 12.5%

2023 Saint-Veran Les Chatenays Domaine Carrette
Chardonnay 13.0%

2021 Bourgogne Aligote Domaine Pierre Morey
Aligoté 12.0%

2021 The Southerly Shiraz, Australia
Syrah 14.5%

2022 Les Fosses d'Hareng Vouvray
Chenin Blanc 12.0%
Optional cheese course with a £6.00 supplement

Pedro Ximénez (50ml)