



HINTLESHAM HALL

SUFFOLK

Spring Tasting Menu | £90.00pp

Bread | Snack

Asparagus

Black Garlic | Baron Bigod Pannacotta | Sorrel

Norfolk Black Chicken

Chicken And Potato Presse | Liver Parfait | Wild Garlic

Turbot

White Asparagus | Smoked Lardo | Butter Bean Puree

New Season Lamb

Sweet Breads | Peas | Truffle | Morels

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%

2024 Pinot Noir Eradus, New Zealand

Pinot Noir 13.5%

2024 Welschriesling Burgenland Weingut Kracher

Austria, Welschriesling 12.0%

2023 Mucchietto Fiano IGT Puglia

Fiano 13.0%

2022 Les Fosses d'Hareng Vouvray

Chenin Blanc 12.0%

Optional cheese course with a £6.00 Supplement

Pedro Ximénez