



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


HINTLESHAM HALL
SUFFOLK
Oscieta Caviar | Blini | Crème Fraîche
50.00

TO START

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

Hierloom 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



HINTLES Harissa Roasted Cauliflower | Hung Yoghurt
SUFFOLK 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