



# HINTLESHAM HALL

SUFFOLK

## Welcome to Hintlesham Hall Dinner Menu

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*

## TO START

### **Carrot & Coriander 'Reimagined**

Carrot custard | coriander oil snow | toasted seeds  
carrot BBQ glaze | puffed rice  
**9.00**

### **Game Tea & Venison Tartare**

Hand-cut venison | smoked bone marrow | pickled brassicas  
crispy capers | hot game consommé  
**14.00**

### **Chalk Stream Trout 'Mi-Cuit**

Low-temp trout | koji buttermilk | dill ash  
preserved citrus | trout crackling  
**11.00**

### **Caesar Salad of Winter Brassicas**

Charred hispi | fermented garlic emulsion | anchovy crumb  
parmesan custard | sourdough shard  
**10.00**

### **Chicken Liver Parfait Doughnut**

Warm savoury doughnut | chicken liver parfait | rhubarb gel  
pistachio | winter herbs  
**11.00**

### **Salt-Baked Celeriac**

Celeriac pearls | yeast cream | apple vinegar gel  
brown butter crumb | shaved chestnut  
**8.00**

**TO FOLLOW**

**Halibut | Smoked Eel | Leek Vin Jaune**

Roast halibut | smoked eel mousse  
leek vin jaune sauce | potato & nori terrine

**37.00**

**Aged Beef 'Bourguignon**

Dry-aged rib | onion pétal | glazed mushroom | red wine gel  
smoked bacon crumb | sauce bourguignon

**41.00**

**Norfolk Duck 'A L'Orange 2026**

Duck breast | confit leg bun | burnt orange caramel  
carrot & mandarin | spiced duck jus

**28.00**

**Dingley Dell Pork 'Tonkotsu'**

48-hour pork shoulder | roasted loin | miso cabbage  
soy egg | ramen reduction | crackling crumble

**27.00**

**Loch Duart salmon 'Fish Pie'**

Pan-roast Salmon | kombu-braised potato | smoked cheese espuma  
roasted yeast crumbs | pickled mussels

**25.00**

**Jerusalem Artichoke 'Carbonara '(V)**

Artichoke 'pasta ' | confit yolk | kombu cream  
aged Berkswell | black truffle

**19.00**

**SIDES | 4:00 each**

**Creamy mash**

**Garden greens | butter emulsion**

**Roasted new potatoes | rock salt | thyme**

**Tenderstem broccoli | crispy chilli oil**

**Carrots | malt and sesame**

**Triple-cooked chips**

## TO FINISH

### **'Arctic Roll '2.0**

Blood orange sorbet | vanilla parfait | white chocolate  
citrus gel | almond sponge  
**9.00**

### **Pear & Bay Leaf 'Upside Down Pudding**

Compressed pear | bay leaf mousse | caramelised brioche  
pear skin crisp | warm caramel  
**9.00**

### **Rhubarb & Ginger 'Trifle'**

Forced Yorkshire rhubarb jelly | ginger brûlée  
vanilla sponge | milk crumble | rhubarb sherbet  
**9.00**

### **Chocolate & Salt 'Black Forest'**

70% chocolate cremeux | cherry vinegar | cocoa soil  
kirsch gel | pine-smoked cream  
**11.00**

### **Cheese**

Handpicked selection of five cheeses  
traditional accompaniments | sourdough biscuits  
**19.00**

**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**

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

**Thank you**