



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 Celery

Celery 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