



HINTLESHAM HALL

SUFFOLK

Tasting Menu | 6 Courses | £90.00pp

Snacks

Chicken Skin | Miso Glaze
Trout Crackling | Dill Ash
Carrot Tartlet | Coriander

Carrot & Coriander

Carrot Custard | Toasted Seeds | Carrot BBQ Glaze

Venison Tartare & Game Tea

Smoked Marrow | Pickled Brassicas | Hot Game Consommé

Trout 'Mi-Cuit'

Koji Buttermilk | Preserved Citrus | Dill Ash

Halibut | Smoked Eel | Leek Vin Jaune

Potato & Nori Terrine | Vin Jaune Butter Sauce

Duck 'A L'Orange 2026'

Confit Tart | Burnt Orange Caramel | Spiced Jus

'Arctic Roll '2.0

Blood Orange | Vanilla Parfait | Citrus Gel

Petit Fours

Miso Caramel | Pine Truffle

Wine Pairing £45.00pp | A Carefully Selected 100ml Glass of Wine with Each Course

Wine Pairings - 45.00

1) Snacks + Cava

Wine: Cava Joan Sarda Reserva Brut 2021

“This is a classic dry Cava — crisp, clean, and bubbly.

It cuts through the richness from the chicken skin and miso, and it freshens everything up ready for the first course.”

2) Carrot & Coriander + Riesling

Wine: Adam Who? Riesling Eden Valley 2023

“This Riesling is zesty and aromatic, so it lifts the sweetness in the carrot and balances the BBQ glaze. It’s all about keeping it bright and fresh, not heavy.”

3) Venison Tartare & Game Tea + Fleurie

Wine: Fleurie “La Madone” 2023

“This is a lighter, silky red — lots of red fruit and a bit of freshness.

It works beautifully with tartare because it doesn’t overpower it, and it still stands up once the hot game consommé hits the table.”

4) Trout Mi-Cuit + Godello

Wine: Andaina Godello 2023

“Godello has a bit more texture than a lot of white wines — it’s fresh but slightly rounded.

That means it pairs really nicely with the koji buttermilk and preserved citrus without fighting the dish.”

5) Halibut / Smoked Eel / Vin Jaune + Chenin Blanc

Wine: Old Vine Chenin Blanc Myburgh Bros 2023

“This Chenin has great acidity and a bit of weight to it — which is ideal here.

It cuts through the butter sauce and smoked eel but still feels rich enough to match the vin jaune flavours.”

6) Duck ‘A L’Orange + Rioja Crianza

Wine: Belezos Rioja Crianza 2021

“This Rioja has that lovely balance of red fruit and gentle spice.

It leans into the orange and the deep caramel flavours, and it’s got enough structure to carry the duck.”
