

BAR MENU



HINTLESHAM HALL
SUFFOLK

SMALL PLATES

HH Garden Bruschetta	7.00
<i>grilled focaccia, Hall Garden squash, whipped Baron Bigod and toasted hazelnut and sage</i>	
Welsh Rarebit	6.00
<i>Suffolk cheese melted with Adnams ale, mustard and Worcestershire, over toasted bread</i>	
Gressingham Duck Pastrami	9.00
<i>elderberry and sauerkraut</i>	
Polenta & Truffle Fries	6.00
<i>fried polenta and black truffle, grated parmesan and aioli</i>	
Salsify Fritti	6.00
<i>crisp salsify, black garlic aioli</i>	
Suffolk Red Poll Meatballs	8.00
<i>Southwold beer and grain mustard sauce</i>	
Gordal Olives	5.00
Hall-Made Flat Bread	7.00
<i>spiced tomato chutney black truffle and comté avocado & crispy chilli</i>	

BOWL FOOD

Autumn Poke Bowl	14.00
<i>roast squash, spiced chickpeas, cavolo Nero, pomegranate and tahini</i>	
Roast Autumn Beetroot & Burrata	15.00
<i>roast beetroot, torn burrata, toasted hazelnut, extra virgin olive oil and aged balsamic</i>	
Caesar Salad	15.00
<i>tossed gem lettuce in Caesar sauce, toasted croutons and anchovies</i> <i>add chicken +8.00</i>	

SIDES

Triple Cooked Chips	6.00
Pierre Koffman French Fries	6.00
Buttered Garden Greens	6.00
<i>garlic and lemon</i>	
Autumn Leaf Salad	6.00
<i>chicory, pear, toasted walnut and honey-mustard dressing</i>	

Before ordering, please speak to one of our staff if you have any food allergies or intolerances.

Where possible we use produce from our kitchen gardens which is picked fresh each day

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

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SUFFOLK

OPEN SANDWICHES

All served on toasted focaccia

Beetroot-Cured Salmon 16.00
beetroot-cured salmon, capers, watercress, lemon and shallot dressing

Roast Chicken 15.00
roast free-range chicken, bacon crumb, confit garlic mayo and rocket

Roast Squash Falafel 14.00
roast squash falafel, dukkah, pickled chilli and autumn leaves

LARGE PLATES

Fish & Chips 21.00
crispy battered haddock, thick-cut chips, mushy peas and tartar sauce

Suffolk Game & Ale Pie 22.00
local game braised in ale, buttered mash, cavolo Nero and red wine gravy

Red Poll Beef Burger 19.00
grilled 8oz beef burger, burger sauce, burger salad and smoked cheese

Pappardelle Pasta 17.00
wild mushrooms, chestnut, sage brown butter and aged parmesan

SWEET TREATS

Suffolk Cream Tea 13.50
Hall-made apple cinnamon scone & buttermilk scone, Rodda's clotted cream & Tiptree jam
Served with a tea or coffee of your choice

Full Afternoon Tea 32.00
finger sandwiches, pastries and cakes, sweet and savouries, Hall-made scones, served with teas and coffees from around the world (available 12–4pm)

Full menu available on request

Spiced Pear & Blackberry Crumble 9.50
Hall garden pear and blackberries, clotted cream custard

Hall-made Ice Creams & Sorbets 11.00
our own churned ice creams and sorbets

For more options, please ask to see our restaurant dessert menu

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