



HINTLESHAM HALL

SUFFOLK

Sunday Lunch

Sunday 16th August 2026

Homemade Breads,
flavoured butter

TO BEGIN

Grilled Fig
brie, hazelnuts, pickled blackcurrant

Grilled Mullet
ratatouille, basil oil

Ham Hock Terrine
apple remoulade, brioche

Watermelon Gazpacho
cured watermelon, feta and mint dressing

MAIN COURSES

Roast Suffolk Sirloin, Red Wine Gravy

Porchetta, Pork Gravy

All roasts are served with: Roasted Potatoes, Yorkshire Pudding, Buttered Spring Greens, Glazed Carrots, Cauliflower Cheese, Aged Cheddar

Grilled Plaice
crushed potatoes, chive cream sauce

Ravioli
pea and shallot raviolo, pesto

DESSERTS

Bread and Butter Pudding,
vanilla ice cream

Strawberry and Rhubarb Tart
elderflower sorbet, pistachio crumb

Arctic Roll
mango gel, chocolate soil

Hintlesham Hall-Made Ice Cream and Sorbets

British Cheese Board: Seasonal Chutney, Crackers (7.00 supplement)

Tea or Coffee from £4.25 Per Person

2 Courses - £36.50

3 Courses - £43.50

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

Please speak to one of our staff if you have a food allergy or intolerance and switch mobile phones to silent in the restaurant and lounges