



HINTLESHAM HALL

SUFFOLK

LOUNGE MENU

Available from 12 noon to 10.00pm

Modern British plates inspired by Suffolk's seasons and the Hall's kitchen garden

Small Plates

Pork Belly Bites | cider glaze | burnt apple purée | crackling dust | 9.50

Ham Hock & Cheddar Croquette | pickled mustard seed mayo | 9.50

Beetroot Tartare | whipped goat's curd | hazelnut crumb | garden herbs (v) | 7.50

Charred Tenderstem Broccoli | chilli, garlic & almond dressing (PB) | 7.00

Grilled Flatbread | whipped Suffolk feta | mint | pea & herb oil (v) | 8.00

Hintlesham Soup | daily seasonal vegetables | toasted seeds (v) | 9.00

Large Plates

Bavette Steak Sandwich | caramelised onion | watercress | horseradish cream | 19.00

Dry-Aged Beef Burger | onion jam | smoked bacon | dill pickles | skin-on fries | 23.50

Catch of the day | brown shrimp butter | crushed new potatoes | coastal greens | 29.00

Cider-Braised Pork | creamed mash | kale | roasted apple | sage jus | 24.00

Hintlesham Garden Bowl | roast squash | grains | feta | pomegranate | yoghurt | 17.00

Cauliflower Steak | spiced lentils | coconut | coriander oil (pb) | 19.00

Beer-Battered Haddock | minted pea purée | tartare | triple-cooked chips | 24.00

Sandwiches

Served on white or brown bread

Cheddar cheese, pickle and salad | 6.95

Toasted BLT sandwich on bloomer | 8.75

Cured ham with red onion mayonnaise | 6.95

Prawn and Marie Rose | 8.75

Smoked salmon, cream cheese and capers | 8.75

Sides

Creamy mash

Garden greens | butter emulsion

Pomme Anna | Maldon salt

House salad | house dressing

Carrots | malt and sesame

Triple cooked chips

4.00 each

Desserts

Sticky toffee pudding, caramel parfait, custard pearls and gingerbread ice cream | 12.00

Dark Chocolate crèmeux, cocoa sponge, white chocolate Chantilly coffee ice cream | 15.00

Citrus and basil mousse | candied peel | sesame crisp and lemon verbena ice cream | 13.00

Spiced Orchard apple cake | sage honey | green apple gel and walnut ice cream | 13.00

Hintlesham Hall Ice cream | Churned in our kitchen using local cream and seasonal
flavours – a simple expression of Suffolk produce | 10.00

Handpicked selection of five cheeses with traditional accompaniments and sourdough
biscuits | 19.00

Beverages

A Selection of fresh leaf teas | 4.25

English Breakfast | Earl Grey | Decaffeinated English Breakfast | Ceylon | Assam | Lapsang
Souchon | Chamomile | Green Sencha | Peppermint

Tisanes | 4.25

Jasmine Blossom | Mango and Strawberry | Elderflower and Lemon | Cranberry

Hot Chocolate | 4.50

House cafetiere coffee | 4.25

Cappuccino | 4.25

Espresso | 3.15

Double espresso | 4.25

Latte | 4.25

Mocha | 4.25

A selection of Cafetiere Coffee | 4.25

Yirgacheffe | From South West Ethiopia, wet processed to protect the light body and high acidity.

Monte Sion RFA | This RFA certified coffee is from gourmet bourbon varietal beans grown
by the Arrutia family on the Monte Sion Estate in Northern El Salvador.

Sumatra | Indonesian Bold beans, produced by the FT and Organic certified PPKGO
cooperative in Goya and Takengon in Aceh province North Sumatra.

Brazilian | Brazilian Santos beans from the Datterra Estate Shade grown in the
Minas Gerais region and Mogiana region near San Paulo.

Decaffeinated | A blend of Sumatran, Costa Rican and Guatemalan beans decaffeinated,
chemical free, by the Swiss Water Company in Vancouver.

Please speak to one of our staff if you have a food allergy or intolerances.

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

Thank you