



HINTLESHAM HALL
SUFFOLK

Welcome to Hintlesham Hall

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

Enoki Mushroom

Mushroom Mole' | Puffed Wild Rice | Coriander

10.00

Mackerel

Poached Rhubarb | Compressed Cucumber | Dill Emulsion

12.00

Confit Rabbit Ravioli

Sauté Morel Mushrooms | Fresh Peas | Brodo

16.00

Suffolk Asparagus

Black Garlic | Baron Bigod Pannacotta | Sorrel

11.00

Norfolk Black Chicken

Chicken And Potato Presse' | Liver Parfait | Wild Garlic

14.00

East Coast Seabass

Seabass Ceviche | Fennel Textures | Seed Tuille

11.00

TO FOLLOW

Scottish Cod

Tempura Broccoli | Toasted Hazelnut | Smoked broccoli puree
29.00

Turbot

White Asparagus | Smoked Lardo | Butter Bean Puree
42.00

New Season Lamb

Lamb Rump | Roasted breast | Sweet breads | Morels and peas
38.00

Suckling Pig

Hall Grown Rhubarb | Pickles | Black Pudding | Almond
37.00

Fillet Steak

Mushrooms | Tomatoes | Triple Cooked Chips | Bearnaise
47.00

Charred Hispi Cabbage

Smoked Potato | Yeast Butter | Pickled Onion | Herb Oil
22.00

King Edward Potato Gnocchi

The Last Of The Winter Squash | Broad Beans | Toasted Pumpkin Seeds
22.00

Sides | 6.00 Each

Creamy Mash

Garden Greens | Butter Emulsion

Roasted New Potatoes | Rock Salt | Thyme

Sprouting 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
12.00

Rhubarb Bakewell

Rhubarb Sorbet | Almond Sponge | Rhubarb Textures | Ginger Beer
12.00

'Carrot Cake'

Choux | Vanilla Frosting | Orange Gel
12.00

Millionaires Shortbread

Salted Caramel Custard | White Miso Ice Cream
14.00

Tea/Coffee & Petit Fours 7.50

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