



**HINTLESHAM HALL**  
SUFFOLK

**Welcome to Hintlesham Hall A La Carte Menu**

**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 Rice

**11.00**

### **Mackerel**

Rhubarb | Cucumber | Dill

**12.00**

### **Game Tea & Venison Tartare**

Hand-Cut Venison | Smoked Bone Marrow | Pickled Brassicas

Crispy Capers | Hot Game Consommé

**16.00**

### **Asparagus**

Black Garlic | Baron Bigod Pannacotta | Sorrel

**11.00**

### **Norfolk Black Chicken**

Chicken And Potato Presse' | Liver Parfait | Wild Garlic

**12.00**

### **East Coast Seabass**

Seabass Ceviche | Fennel Textures | Seed Tuile

**11.00**

**TO FOLLOW**

**Pan Fried Scottish Cod**

East Anglian Broccoli | Hazelnut

**31.00**

**Turbot**

White Asparagus | Smoked Lardo | Butter Bean Puree

**46.00**

**New Season Lamb**

Sweet Breads | Peas | Truffle | Morels

**42.00**

**Suckling Pig**

Hall Grown Rhubarb | Pickles | Black Pudding | Almond

**37.00**

**Fillet Steak**

Mushrooms | Tomatoes | Triple Cooked Chips | Bearnaise

**45.00**

**Charred Hispi Cabbage**

Smoked Potato | Yeast Butter | Pickled Onion | Herb Oil

**28.00**

**King Edward Potato Gnocchi**

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

**27.00**

**Sides | 5.00 Each**

**Creamy Mash**

**Garden Greens | Butter Emulsion**

**Roasted New Potatoes | Rock Salt | Thyme**

**Tenderstem 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**