



# HINTLESHAM HALL

SUFFOLK

## Sample Sunday Lunch

A Selection of Homemade Bread

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Picked Ham Hock | Lyonnaise | Mustard Dressing | Egg Yolk Puree | Bitter Leaf  
Mussel Pate | Cider Jelly | Pickled Cockles | Buttermilk | Fennel  
Garden Tomato Salad | Black Olive Gel | Lovage | Pinenuts  
Celeriac Soup | Carroway Seed Crackers

Dry-Aged Sirloin of Beef

Roast Loin of Pork

*All roasts are served with:*

*Roasted Potatoes | Yorkshire Pudding | Spring Greens with Wild Garlic Butter  
Glazed Heritage Carrots | Cauliflower Cheese, Aged Cheddar*

Salmon Fillet | Saffron Mashed Potato | Pickled Vegetables | Caviar Cream  
Charred Hispi Cabbage | Smoked Potato | Yeast Butter | Pickled Onion | Herb Oil

Lemon Posset | Roasted Rhubarb | Shortbread

Hintlesham Strawberry Tart | Vanilla Ice Cream

Sticky Toffee Pudding | Butterscotch Sauce | Clotted Cream

British Cheese Board: Seasonal Chutney | Crackers (*7.00 supplement*)

La Cafetiere Coffee or Tea from £4.25 Per Person

**2 Courses - £36.50**

**3 Courses - £43.50**

*Before ordering, 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*