



# HINTLESHAM HALL

## SUFFOLK

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

### Small Plates - Designed for grazing and sharing

Pork Belly Bites – cider glaze, burnt apple purée, crackling dust	9.5
Ham Hock & Cheddar Croquette – pickled mustard seed mayo	9.5
Beetroot Tartare – whipped goat's curd, hazelnut crumb, garden herbs (v)	7.5
Charred Tenderstem Broccoli – chilli, garlic & almond dressing (PB)	7
Grilled Flatbread – whipped Suffolk feta, mint, pea & herb oil (v)	8
Hintlesham Soup – daily seasonal vegetables, toasted seeds (v)	9

### Large Plates - Modern comfort dishes with British character

Bavette Steak sandwich – caramelised onion, watercress, horseradish cream	19
Dry-Aged Beef Burger – , onion jam, smoked bacon, dill pickles, skin-on fries	23.5
Catch of the day – brown shrimp butter, crushed new potatoes, coastal greens	29
Cider-Braised Pork – creamed mash, kale, roasted apple, sage jus	24
Hintlesham Garden Bowl – roast squash, grains, feta, pomegranate, yoghurt	17
Beer-Battered Haddock – minted pea purée, tartare, triple-cooked chips	24
Cauliflower Steak – spiced lentils, coconut, coriander oil (PB)	19

### Sides – All 4

Creamy Mash
Garden Greens   Butter emulsion
Pomme Anna   Maldon Salt
House Salad   House Dressing
Carrots   Malt and Sesame
Triple cooked chips