



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



HINTLESHAM HALL

SUFFOLK

S N A C K S

Beef Dripping Potato

aged parmesan, shaved black truffle

6.00

Mersea Oyster

Chardonnay vinegar shallots

5.00 each

Mersea Oyster

tempura, yuzu mayonnaise

5.00 each

Buttermilk Cauliflower

Korean barbecue sauce

7.00

Gordal Olives

5.00

Where possible we use produce from our kitchen gardens which is picked fresh each day
A discretionary 12.5 % service charge will be added to your bill



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TO BEGIN

Salt Baked Beetroot

cashew nut purée, Pedro Ximenez dressing

15.00

Loch Duart Salmon

buttermilk, horseradish, sorrel

13.00

Heritage Tomatoes

burrata, basil, green herb dressing

15.00

Hand-Dived Scallop

pea, pickled garden vegetables, brown butter

19.00

Red Poll Beef Tartare

smoked egg yolk, baked focaccia, bone marrow butter

16.00

Oscietra Caviar, 30g tin

warm blini, crème fraîche, chives

50.00

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MAIN COURSES

Norfolk Lobster Tail

thermidor sauce, sea greens, buttered potatoes

46.00

Suffolk Hogget

ratatouille, salsa verde

38.00

Poached Halibut

courgettes, tomato consommé, smoked cod roe

42.00

Harissa Cauliflower

hung yoghurt, pomegranate, garden greens

30.00

Roasted Courgette

pumpkin seed pesto, ricotta stuffed courgette flower

28.00

Norfolk Black Chicken

chicken butter mash, girolles, black truffle

36.00

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THE GRILL

Dry-aged over Himalayan salt

all served with grilled oyster mushroom, vine cherry tomatoes, and triple cooked chips

Red Poll Ribeye

44.00

Red Poll Sirloin

42.00

Suffolk Denver

28.00

Dingley Dell Pork Chop

32.00

TO SHARE

Includes Two Sauces of Your Choice

Chateaubriand, 600g

60 per person

Côte De Boeuf, 900g

50 per person

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SIDES AND SAUCES

Garden Leaf Spinach

garlic butter

6.00

Triple-Cooked Chips

6.00

Kitchen Garden Salad

6.00

Beef Dripping Potato Pressé

6.00

Caesar Salad

6.00

Glazed Carrots

cardamom butter

6.00

Trio of Beans

pesto dressing

6.00

Roasted New Potatoes

rock salt and thyme

6.00

Sauces

peppercorn · Béarnaise · Café de Paris butter · red wine

6.00

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DESSERTS

Garden Strawberries

strawberry soufflé, vanilla sugar strawberries, black sesame ice cream

14.00

Lemon Meringue

choux pastry, lemon curd, toasted meringue, raspberry sorbet

12.00

Millionaires Shortbread

salted caramel custard, white miso ice cream

14.00

Vanilla Poached Peach

poached peach, vanilla, toasted pistachio nuts

12.00

Tea/Coffee & Petit Fours

7.50

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

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