



HINTLESHAM HALL

SUFFOLK

Welcome to Hintlesham Hall Dinner 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

Carrot & Coriander 'Reimagined'

Carrot custard | coriander oil snow | toasted seeds
carrot BBQ glaze | puffed rice
10.00

Game Tea & Venison Tartare

Hand-cut Venison | smoked bone marrow | pickled brassicas
crispy capers | hot game consommé
16.00

Chalk Stream Trout 'Mi-Cuit'

Low-temp Trout | koji buttermilk | dill ash
preserved citrus | trout crackling
14.00

Caesar Salad of Winter Brassicas

Charred hispi | fermented garlic emulsion | anchovy crumb
parmesan custard | sourdough shard
12.00

Chicken Liver Parfait Doughnut

Warm savoury doughnut | chicken liver parfait | rhubarb gel
pistachio | winter herbs
13.00

Salt-Baked Celeriac

Celeriac pearls | yeast cream | apple vinegar gel
brown butter crumb | shaved chestnut
10.00

TO FOLLOW

Roast Halibut

Halibut | smoked eel mousse
leek vin jaune sauce | potato & nori terrine
38.00

Aged Beef 'Bourguignon'

Dry-aged Rib | onion pétal | glazed mushroom | red wine gel
smoked bacon crumb | sauce bourguignon
44.00

Norfolk Duck 'A L'Orange 2026'

Duck Breast | confit leg bun | burnt orange caramel
carrot & mandarin | spiced duck jus
32.00

Dingley Dell Pork 'Tonkotsu'

48-hour Pork Shoulder | roasted loin | miso cabbage
soy egg | ramen reduction | crackling crumble
32.00

Loch Duart Salmon 'Fish Pie'

Pan-roast Salmon | kombu-braised potato | smoked cheese espuma
roasted yeast crumbs | pickled mussels
29.00

Jerusalem Artichoke 'Carbonara' (V)

Artichoke 'pasta' | confit yolk | kombu cream
aged blue cheese | black truffle
21.00

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

Pear & Bay Leaf 'Upside Down' Pudding

Compressed pear | bay leaf mousse | caramelised brioche
pear skin crisp | warm caramel
12.00

Rhubarb & Ginger 'Trifle'

Forced Yorkshire rhubarb jelly | ginger brûlée
vanilla sponge | milk crumble | rhubarb sherbet
12.00

Chocolate & Salt 'Black Forest'

70% chocolate cremeux | cherry vinegar | cocoa soil
kirsch gel | pine-smoked cream
14.00

Cheese

Handpicked selection of five cheeses
traditional accompaniments | sourdough biscuits
19.00

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.