



HINTLESHAM HALL

SUFFOLK

Homemade breads | flavoured butter

Fishcake | bisque | plum tomato | vodka
Wild garlic | bhaji | pickled radish | broad bean raita
Broccoli soup | puree broccoli | Suffolk blue | walnut

Classic steak frites (served rare)
Dry aged beef rump | cafe du Paris butter | Pierre Koffman fries
Seared lamb rump | pickled asparagus | shaved cauliflower | confit garlic mash | jus
Skrei cod | potato cake | braised chicory | citrus | anchovy and chive dressing
Parmesan gnocchi | pea textures | confit lemon

Blood orange savarin | rosemary gin syrup | mascarpone ice cream
Vanilla yoghurt mousse | rhubarb | caramelised white chocolate
Hintlesham Hall's own ice creams and sorbets
Cheese plate (*supplement 7.00*)

Tea/Coffee & Petit Fours 7.50

Lunch | 2 Course 32.00 | 3 Course 40.00

Dinner | 2 Course 39.50 | 3 Course 47.50

Before ordering, please speak to one of our staff if you have any food allergies or intolerances.

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