



HINTLESHAM HALL

SUFFOLK

Tasting Menu

90.00pp | Available Friday and Saturday Evenings
(Lunchtime on request)

Bread and Amuse

Autumn Squash Agnolotti
Pumpkin Praline Sage | Butter Emulsion

Suffolk Red Poll Beef Tartare
Egg Yolk Puree | Sourdough Miso | Nasturtium

Butter Poached Halibut
Alliums | Caviar | Grechetto

Norfolk Black Chicken
Salsify | Chanterelle Mushroom | Chicken Jus

French Toast
Toasted Brioche | Baron Bigod | Quince

Sticky Toffee
Iced Parfait | Spiced Pudding | Caramel Ice Cream

Petit Fours

“Season of mists and mellow fruitfulness.”— *John Keats, To Autumn*

A carefully selected 125ml glass of wine with each course

2024 Pinot Gris Eradus (Pinot Gris 13.0%)

The Eradus family winemaking philosophy centres on achieving wines with ripeness, balance and freshness. This Awatere Valley Pinot Gris shows lifted notes of floral and ripe white peach with succulent flavours of red apple, pear and spice with a refreshingly crisp finish.

Eradus Wines is a boutique, family-owned estate located in the Awatere Valley, a sub region of Marlborough with its own unique microclimate. The Awatere Valley is a windier, dryer, stonier, cooler and overall, more extreme than Marlborough's other regions. These conditions create wines with a distinct mineral backbone and crisp, clean acidity.

2023 Malbec Marchiori & Barraud, Argentina (Malbec 14.0%)

A characterful wine combining fruit concentration, mineral depth and elegant freshness.

In 2004 and following the international recognition of Viña Cobos (founded in partnership with highly acclaimed 'flying' winemaker Paul Hobbs), married couple Andrea Marchiori & Luis Barraud decided to set up the winery of their dreams. In 2020, they were joined by winemaker Noelia Torres. 'Marchiori & Barraud' is a small, terroir-led family winery preserving old vines and promoting biodiversity in the heart of Mendoza. They produce characterful wines combining fruit concentration, mineral depth and elegant freshness.

2023 Chardonnay Les Grenadiers IGP Cotes de Thongue (Chardonnay 13.2%)

Alignan du Vent is one of the most impressive cooperative wineries in the Côtes de Thongue. Their wines perfectly demonstrate Languedoc Roussillon's drive towards higher quality and a more international style over recent years. Their Chardonnay is ripe and round with creamy, peach fruit and spicy, vanilla notes.

2023 Andaina Godello Adegas Galegas DO Monterrei (Godello 12.5%)

Lively wine made from the upcoming and aromatic Godello grape -indigenous to the region- which displays a slightly weighty texture, refreshing minerality and aromas of wildflowers and camomile. Here in Spain's far north-western corner, it is a wonder that vines grow at all in the exceptionally damp conditions. Spain's native Albariño grape however, flourishes here due to its protective, thick skin and can produce wines of great distinction. The D.O. of Rias Baixas (D.O. stands for 'Designation of Origin' which designates high quality and geographical regulations) is known to produce some of the very best examples of the Albariño grape variety. It has a distinctive, peachy note and often, a light, refreshing spritz which makes it the perfect partner for the local seafood.

2023 Mucchietto Primitivo IGT Puglia -(Primitivo)13.5%)

Fresh red cherry, with a hint of sweet spice on the nose, the palate is crammed with juicy plums and blueberries, cinnamon and vanilla, with dark chocolate. The wine has velvety tannins and an uplifting fresh finish to balance the rich fruit.

Puglia's native Primitivo grape is said to be the same variety as California's gutsy Zinfandel and it thrives here in the Salento, the peninsula that forms the heel of Italy and the heart of Primitivo production.

Although the Pasqua family are famous for their work in the Veneto region in the northeast side of Italy, they originated from Puglia and have been working in the area for a long time, maintaining close relationships with a number of local, family growers, to secure the grapes of the highest quality for their Puglian wines.

Pedro Ximenez

Classic Pedro Ximénez will display aromas and flavours of raisins, dates and dried figs, often combined with a spicy note and chocolate. Pedro Ximénez is a white Spanish wine grape variety grown in several Spanish wine regions, most notably the denominación de origen of Montilla-Moriles. Here it is used to produce a varietal wine, an intensely sweet, dark, dessert sherry