



**NIBBLES**

Smoked almonds **£2.75**, Chilli rice crackers **£2.25**  
Mixed olives **£2.75**, Cajun spiced nuts **£2.00**

**SIDES – ALL £2.95**

Mixed vegetables, Sugar snap peas, Mixed leaf salad  
Buttered new potatoes, Chunky chips or skinny fries  
Creamy mash

**STARTER**

Tiger prawn, chorizo and gem lettuce salad, preserved lemon dressing  
Smoked salmon and spring onion cakes, pickled vegetables, rocket pesto  
Dingley dell ham and garden herb roulade, butternut squash emulsion, salted croutes  
Charred haddock with saffron couscous, mini capers and asparagus  
Peppered chicken, orange and fennel wafer salad  
Smoked vegetable ballotine, curried cauliflower purée, mixed cress  
Today's soup  
Today's salad

**SMALLER**

**£8.50**  
**£8.25**  
**£7.50**  
**£7.85**  
**£7.25**  
**£6.75**  
**£5.25**  
**£6.50**

**LARGER**

**£15.75**  
**£15.50**  
**£14.50**  
**£15.25**  
**£14.00**  
  
  
**£12.25**

**MAINS**

Grilled fillet of seabass, gremolata, tomato, basil and young spinach tagliatelle  
Breast of corn fed chicken, green olive infused mash, roasted carrots and spring greens  
Blackened fillet of salmon, Niçoise style salad  
Aubergine, lime and chive risotto  
Deep fried haddock, chunky chips, mushy peas, tartare sauce  
Honey glazed pork tenderloin, Suffolk blue mash, cavolo nero, cyder sauce  
Layered garlic infused vegetables and rösti potato, goat's cheese  
8oz Dedham Vale Sirloin steak (28 day dry-aged), field mushroom,  
grilled plum tomato, chunky chips, cracked black peppercorn sauce  
Hintlesham Hall beef burger, tomato relish, red cabbage slaw, skinny fries

**£17.25**  
**£15.95**  
**£16.50**  
**£12.95**  
**£14.75**  
**£16.25**  
**£12.95**  
**£24.50**

**£13.75**  
Add cheese **£1.00**  
Add bacon **£1.75**

**DESSERTS**

Strawberry and passionfruit Pavlova  
Home-made lemon sorbet, fresh fruits  
Tonka bean crème brûlée, rhubarb and tarragon crumble shot  
Mango, raspberry and ginger sundae  
Plated selection of British cheeses, biscuits, grapes, fruit chutney

**£6.25**  
**£5.75**  
**£6.25**  
**£6.75**  
**£7.25**

**HOT DRINKS**

**Selection of fresh leaf teas** - *English Breakfast, Earl Grey, Ceylon, Assam, Lapsang Souchon, Chamomile, Green Sencha, Peppermint, Decaffeinated English Breakfast* **£3.25**

**Tisanes** - *Jasmine Blossom, Mango and Strawberry, Elderflower and Lemon, Cranberry* **£3.25**

**Hot Chocolates** - 71% Nacional Cocoa bean from Ecuador 43% Criollo and Trinitario bean from Venezuela 31% Sanchez cocoa bean from The Dominican Republic **£3.95**

**Coffees**

House cafetiere coffee **£3.25**  
Cappuccino **£3.50**  
Espresso **£2.50**  
Double espresso **£2.95**  
Latte **£3.25**  
Mocha **£3.95**

**A selection of Cafetiere Coffees from around the world**

*Ethiopian, El Salvador, Sumatra, Brazilian, Decaffeinated from Costa Rica* **£3.75**

**Set Lunch Menu**

3 Courses **£33.50** per person  
2 Courses **£27.50** per person

***To Include:***  
***a selection of nibbles on arrival,***  
***a glass of specially recommended red or white wine,***  
***still or sparkling mineral water, Tea/Coffee***

Grilled fillet of seabass, saffron couscous, dill infused vegetables, mixed cress  
or  
Smoked chicken and spring onion roulade, curried cauliflower, salted croutes  
or  
Today's soup

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Medallions of pork, herb mash, wild mushrooms and basil  
or  
Grilled fillet of salmon, charred asparagus, tomato, olive and rapeseed oil dressing  
or  
Double baked sweet potato and chilli soufflé, herb infusion

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Local strawberries, red berry coulis, saffron and ginger ice cream  
or  
Vanilla panacotta, chocolate glaze, mocha tuille biscuit

or

Home-made mango sorbet, fresh fruits

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La Cafetière coffee or tea

Available Monday – Saturday 12.00 – 2.00 pm

**Before ordering, 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