



HINTLESHAM HALL

SUFFOLK

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

Scorched mackerel, beetroot jelly, pickled red onion, oyster leaf	£8.25
Compressed ham hock, chorizo and spring onion, crisp Parma ham, paprika oil	£7.95
Hintlesham prawn cocktail, north Atlantic and tiger prawns, cucumber, Marie rose sauce	£8.75
Pan fried locally reared duck breast, blackberries, celeriac puree, rocket and balsamic	£8.25
Vegetable timbale, curried vegetable samosa, spiced mango emulsion	£7.25
Soup of the day	£5.25

MAIN COURSE

Pork tenderloin wrapped in Parma ham, sticky pork belly, herb mash, peas and shallots	£14.75
Pan fried fillet of hake, brown shrimps, vegetable nage, pickled radish, parsley essence	£14.75
Butternut squash, goats cheese and spinach rotollo, tomato and black olive sauce	£12.95
Braised lamb shoulder, sweet potato puree, caramelised shallots, local honey and lavender jus	£16.25
Fillet of seabass, roasted cauliflower, caper and lemon beurre noisette	£16.95
Pan fried 8oz sirloin steak, grilled tomato and mushroom, watercress, hand cut chips, green peppercorn sauce	£24.50

DESSERTS

Orange caramel cake, Orange anglaise, candid kumquats	£8.50
Local cheeses, cider chutney, crackers, grapes	£7.50
Vanilla crème brûlée, lavender shortbread	£7.50
Warm chocolate brownie, milk chocolate ice cream	£6.95
Raspberry and mint sorbet, fresh fruit, brandy snap	£5.95
Mojito parfait, rum syrup, lime granite	£7.50

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 cafetière coffee	£3.25
Cappuccino	£3.50
Espresso	£2.50
Double espresso	£2.95
Latte	£3.25
Mocha	£3.95

A selection of Cafetière Coffees from around the world

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

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

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

STARTERS

Compressed ham hock, chorizo and spring onion, crisp Parma ham, paprika oil
Hintlesham prawn cocktail, north Atlantic and tiger prawns, cucumber, lemon
Soup of the day

MAIN COURSE

Pork tenderloin wrapped in Parma ham, sticky pork belly, peas and shallots
Pan fried fillet of hake, brown shrimps, vegetable nage, pickled radish
Butternut squash, goats cheese and spinach rotollo, tomato and black olive

DESSERTS

Local cheeses, cider chutney, crackers, grapes
Warm chocolate brownie, milk chocolate ice cream
Raspberry and mint sorbet, fresh fruit, brandy snap

La Cafetière coffee or tea