

Hintlesham Hall

Lunch Menu

All our ingredients are sourced locally where possible,
vegetables and herbs are used from our own Kitchen Garden

A selection of homemade bread **£5.50**

STARTERS

Chicken and black pudding terrine, pomegranate, homemade piccalilli, **£12.00**

Caesar Salad, gem lettuce, croutons, parmesan, garlic dressing,
with either chicken or prawns **£19.00**

Home smoked duck breast, pink grapefruit, goats cheese bon bon, basil
and vanilla gel **£14.00**

Bradon rost salmon, celeriac remoulade, tartare hollandaise **£16.00**

Artichoke, garlic and thyme ravioli, artichoke espuma **£12.00**

Soup of the day with homemade bread **£9.95**

MAINS

Pan fried chicken schnitzel, braised red cabbage, rosti potato **£23.00**

Confit pork belly, braised pork cheek, pickled carrot, carrot and ginger purée,
thyme jus **£28.00**

Roast guineafowl, celeriac purée, roast hazelnut jus, slow cooked leg with rosemary,
potato galette **£28.00**

Pan fried halibut fillet, tiger prawns, lobster bisque, turnip purée,
pearl barley and pousse **£39.00**

Beer battered haddock, triple cooked chips, crushed peas, tartar sauce **£19.00**

Pan fried sirloin steak 8oz, chunky chips, grilled tomato and mushroom,
red onion jam **£33.00**

Pan fried Seabass, warm fennel, apple and pink grapefruit salad,
pomegranate sauce **£26.00**

Butternut squash, spinach and goats cheese rotolo, pinenuts, tomato essence **£21.00**

Special of the day – please speak to a member of staff

DESSERT

Apple Bakewell crumble tart, Chantilly and vanilla ice cream **£11.00**

Stem ginger milk chocolate mousse, chocolate sauce **£12.00**

Home-made ice cream or sorbet (3 scoops) **£10.00**

A plated selection of British and French cheeses **£16.00**

Dry meringue, cream cheese Chantilly, fresh fruits, forest berry compote **£12.00**

A 12.5% discretionary service charge will be added to your bill and distributed between all the staff