

# 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**

### SIDES

Creamed or Truffled potatoes	<b>£4.50</b>	Bitter leaves, radicchio, house dressing	<b>£4.50</b>
Pomme anna, capers bearnaise	<b>£4.50</b>	Barbequed purple tender stem broccoli,	
Baby carrots, dukkha, raisins	<b>£4.50</b>	preserved lemon & chilli oil	<b>£4.50</b>

### STARTERS

Hare terrine, apricots and Armagnac, homemade brioche **£17.50**

Hintlesham Hall Caesar salad, dried Parma Ham, 48 months Parmesan  
(choice of smoked chicken, Bradon roast hot smoked salmon, prawns or quail eggs) -  
**Small plate £10.00, Large plate £19.00**

Local farmed white asparagus, poached egg, summer truffle **£18.00**

Octopus salad, Ratte potatoes, Chardonnay vinegar **£16.00**

Beetroot salad, balsamic pearls, smoked ricotta **£14.00**

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

### MAINS

Spring lamb navarin, seasonal roots, lamb fat croutes **£32.00**

Truffled chicken breast, garden baby vegetables, chicken jus **£31.00**

Monkfish Kiev, courgette flower, scallop and prawn mousse **£36.00**

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**

Seabass, braised fennel salad, fennel pollen **£26.00**

Miso marinated celeriac, beluga lentils, white asparagus, summer truffle **£26.50**

### DESSERT

Mint Panna cotta, Suffolk berries, raspberry sorbet **£11.00**

Dark chocolate mousse, sable biscuit, pistachio whipped ganache, stracciatella ice cream **£11.00**

A plated selection of British and French cheeses **£14.00**

Mascarpone cheese iced lollipop, mango coulis, almond sponge, vanilla ice cream **£11.00**

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

Tea or Coffee £3.95 per person

*A 12.5% discretionary service charge will be added to your bill and distributed between all the staff  
If you have a food allergy or intolerance, please speak to one of our staff before ordering* [May 2025 Menu](#)

# Hintlesham Hall

## Set Lunch Menu

Available Monday to Saturday

2 course lunch @ £35.50 per person

3 course lunch @ £42.50 per person

A selection of homemade bread £5.50

### STARTERS

Chicken and black pudding terrine, homemade piccalilli, toasted brioche, apple gel

Braden roast salmon, celeriac remoulade, tartare hollandaise

Soup of the day with homemade bread

### MAIN COURSE

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

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

Butternut squash, spinach and goats' cheese rotolo, pinenuts, tomato essence

### DESSERTS

Apple Bakewell cake, custard and vanilla ice cream

Home-made ice cream or sorbet (3 scoops)

A selection of three British cheeses and biscuits

Tea or Coffee £3.95 per person

Please speak to a member of our team if you have any special dietary requirements.

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

May 2025 Menu