

# 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

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

Burton reserve “tartare of beef,” oyster textures, mustard

Locally farmed asparagus, poached egg, truffled hollandaise

### MAIN COURSE

Braised short rib of beef, beef carrots, mushroom ketchup

Poached hake, warm tartare sauce, rainbow chard

Seabass, braised fennel salad, fennel pollen

Miso marinated celeriac, white asparagus, seaweeds

### DESSERTS

Mint Panna cotta, Suffolk berries, raspberry sorbet

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