

Hintlesham Hall Hotel

Bar / Terrace Menu

Bar / Terrace Menu

Available from 12 noon to 10.00pm

[please note that hot dishes take 15—20 minutes to prepare]

Snacks

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| Tempura soft shell crab, chilli aioli, paprika almonds (GF) | £13.00 |
| Thai deep fried chicken wings, gochujang sauce, coriander (GF) | £10.50 |
| Tempura baby veg, Yuzu mayo (V/VG/GF) | £12.50 |
| Barbecued “redneck” Iberico pork ribs, spring onions | £15.50 |
| Crispy squid, homemade chilli marmalade | £12.00 |
| Cornish handpicked crab, Calabrian chilli dressing, compressed cucumber | £14.50 |

Smalls (Tapas)

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| Olive all’Ascolana, ricotta, lemon zest (V) | £7.50 |
| Hummus, flatbread, za’tar (V/VG/GF) | £6.00 |
| Charcuterie board (Suffolk bresaola, Parma ham, salami, Coppa) | £16.00 |
| Add a cheeseboard to your Charcuterie | £8.00 |
| Padron pepper, HP sauce (V/VG/GF) | £5.60 |
| Zucchini fritti, saffron mayo | £5.50 |

Homemade Focaccia (GF available)

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| Burrata, mortadella, pistachio crumble, truffle oil | £11.50 |
| Roasted chicken breast, tarragon mayo, zucchini “alla scapece” | |
| Vegan burrata, Caponata (V) | |
| Speck and brie, cherry tomato, | |
| Cod fish finger, tartare sauce, fennel slaw, dill mayo | |

Sides

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| Triple cooked chips | £6.00 |
| Mixed salad | |

Before ordering, please speak to one of our team if you have a
food allergy or intolerance

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

Hungry One's

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| Sirloin, watercress, matchstick fries | £33.00 |
| Beer battered haddock, triple cooked chips, crushed peas, tartare sauce | £19.00 |
| Trofie, Venetian duck ragout | £15.50 |
| add truffle | £9.00 |
| Chicken burger, triple cooked chips, slaw, buffalo sauce | £16.50 |
| Hintlesham beef burger Tomato chutney, skinny fries, onion jam | £18.00 |
| add bacon | £2.25 |
| add cheese | £2.00 |
| Sardinian fish stew, fregola sarda | £16.50 |
| Caesar Salad | £19.00 |
| (Gem lettuce, croutons, parmesan, garlic dressing, with either chicken or prawns) | |

Desserts

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| Mojito Ice, Large scoop of mint sorbet, a shot of white rum | £12.00 |
| blueberry financier cake, mint syrup | |
| Banana and toffee cream tart, topped with white chocolate | £9.00 |
| vanilla Chantilly and caramel sauce (GF) | |
| Marzipan chocolate cake, apricot jam, dark chocolate ganache, | £10.00 |
| vanilla Chantilly | |
| Vanilla ice cream with rum soaked raisins, fresh pineapple, | £9.00 |
| Chantilly, passion fruit coulis | |
| Lemon clotted cream ice cream, Suffolk berries, mixed berry | £9.00 |
| compote, dry meringues | |
| Stracciatella ice cream, spiced cake cubes, chocolate sauce, crisp pearls | £9.00 |

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Late service available from 10.00pm to 7.00am

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| Soup of the day served with bread | £7.95 |
| Toasted BLT sandwich served on white or brown bread | £8.75 |
| Cheese, ham or chicken sandwich on white or brown bread | £6.95 |

Beverages

A Selection of fresh leaf teas £3.95

English Breakfast, Earl Grey, Ceylon, Assam, Lapsang Souchon,
Chamomile, Green Sencha, Peppermint, Decaffeinated English Breakfast

Tisanes £3.95

Jasmine Blossom, Mango and Strawberry, Elderflower and Lemon,

Hot Chocolate £3.95

Coffees

House cafetiere coffee £3.95

Cappuccino £3.95

Espresso £2.95

Double espresso £3.95

Latte £3.95

Mocha £3.95

A selection of cafetiere coffees £3.95

Yirgacheffe –

From South West Ethiopia, wet processed to protect the light body and high acidity

Monte Sion RFA

This RFA certified coffee is from gourmet bourbon varietal beans grown by the Arrutia family on the Monte Sion Estate in Northern El Salvador.

Sumatra

Indonesian Bold beans, produced by the FT and Organic certified PPKGO cooperative in Goya and Takengon in Aceh province North Sumatra.