



HINTLESHAM HALL

SUFFOLK

Welcome to Hintlesham Hall Dinner Menu

Under the direction of Head Chef Lee Cooper, our kitchen celebrates the best of seasonal British produce with a focus on craft, provenance, and a sense of place.

Each dish tells a story of the ingredients we're proud to work with — from Suffolk Red Poll beef and Wattisham partridge, to Orkney scallops and vegetables grown in our own garden.

Our menu reflects a modern British style, rooted in classical technique but shaped by curiosity and creativity. Whether drawn from the kitchen garden, the fields of East Anglia, or the waters of our coasts, we aim to showcase honest flavours and thoughtful combinations that express the character of our region.

We invite you to relax, savour the season, and enjoy a dining experience that celebrates the people, produce, and passion behind every plate.

— *The Hintlesham Hall Team*

TO START

Squash agnolotti

Hand rolled squash agnolotti | sage | toasted pumpkin seeds

12.00

Orkney scallop

Seared scallop | ajo blanco | smoked almonds | ver jus grapes

21.00

ChalkStream trout pastrami

Pastrami cured trout | choucroute | rye crumbs | thousand island dressing

17.00

Leek and potato

The flavours of leek and potato | charcoal baked potato | leek terrine | potato foam

14.00

Smoked partridge

Smoked partridge | orchard pear | black pudding bon bon | bread sauce

12.00

Beef tartare

Suffolk Red Poll beef tartare | confit egg yolk purée | sourdough miso

19.00

TO FOLLOW

Great Livermere Estate venison

Loin of local venison | Jerusalem artichoke purée | chou – farci | blackberry jus
41.00

Halibut

Butter poached halibut, seasonal alliums, caviar and Viognier beurre blanc
39.00

Cauliflower Mornay

Roasted cauliflower | truffled plant based Mornay sauce | toasted yeast crumb
24.00

Norfolk Black Chicken

Free range Norfolk chicken | roasted salsify | foraged mushrooms | chicken jus
33.00

Sweet potato

Katsu glazed sweet potato | toasted coconut | pickled chilli
24.00

Cod loin

Roast cod with mussels | fennel | coastal sea greens | saffron nage
36.00

Beef fillet

Suffolk Red Poll beef fillet | chimichurri | pomme Anna,
shaved parmesan and truffle | garden greens
47.50

Chateaubriand For 2

Suffolk Red Poll beef with Bearnaise sauce | triple-cooked chips | garden greens
95.00

SIDES | 4:00 each

Creamy mash

Garden greens | butter emulsion

Pomme Anna | Maldon salt

House salad | house dressing

Carrots | malt and sesame

Triple-cooked chips

TO FINISH

Sticky toffee

Sticky toffee pudding | caramel parfait | custard pearls | gingerbread ice cream

12.00

Dark chocolate

Chocolate crèmeux | cocoa sponge | white chocolate Chantilly | coffee ice cream

15.00

Citrus and basil

Citrus and basil mousse | candied peel | sesame crisp | lemon verbena ice cream

13.00

Orchard apple

Spiced apple cake | sage honey | green apple gel | walnut ice cream

13.00

Hintlesham Hall ice cream

Churned in our kitchen using local cream and seasonal flavours –

a simple expression of Suffolk produce

10.00

Cheese

Handpicked selection of five cheeses with traditional accompaniments

with sourdough biscuits

19.00

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

A discretionary 12.5 % service charge will be added to your bill

Thank you