



# HINTLESHAM HALL

SUFFOLK

## NIBBLES

Smoked almonds **£2.75**, Chilli rice crackers **£2.25**  
Mixed olives **£2.75**, Cajun spiced nuts **£2.00**

## SIDES – ALL £2.95

Mixed vegetables, Sugar snap peas, Mixed leaf salad  
Buttered new potatoes, Chunky chips or skinny fries  
Creamy mash

## STARTER

Tempura of tiger prawns, red chilli and coriander dipping sauce  
Smoked salmon, red onions, mini capers and salted croutons  
Dingley Dell ham hock roulade, chorizo and pickled vegetables  
Fillet of haddock, horseradish, leek and potato chowder  
Smoked chicken, charred courgette and tarragon terrine, celeriac purée, green peppercorn dressing  
Carpaccio of vegetables, fennel wafers, orange and dill salad  
Today's soup  
Today's salad

## SMALLER

**£8.50**  
**£7.75**  
**£7.50**  
**£7.25**  
**£7.00**  
**£6.75**  
**£5.25**  
**£6.50**

## LARGER

**£15.75**  
**£15.00**  
**£14.50**  
**£14.00**  
**£13.00**  
**£12.25**

## MAINS

Blackened fillet of salmon, grain mustard and chive mash, gribiche sauce  
Honey glazed slow cooked duck leg, cumin scented Savoy cabbage, piquant plum sauce  
Grilled fillet of seabass, crushed new potatoes, gremolata, saffron reduction  
Roasted vegetable, baby spinach and garlic linguini  
Deep fried haddock, chunky chips, mushy peas, tartare sauce  
Pan roasted haunch of venison, cranberry and sage mash, Port reduction  
Rosti potato, goat's cheese, tomato and baked aubergine tart, herb infusion  
8oz Dedham Vale Sirloin steak (28 day dry-aged), field mushroom,  
grilled plum tomato, chunky chips, cracked black peppercorn sauce  
Hintlesham Hall beef burger, tomato relish, red cabbage slaw, skinny fries

**£15.75**  
**£14.95**  
**£16.50**  
**£12.75**  
**£14.50**  
**£15.75**  
**£13.50**  
**£24.50**

Add cheese **£1.00**  
Add bacon **£1.75**

## DESSERTS

Apple and sultana feuilleté, vanilla parfait  
Lime, ginger and cream cheese fool, poached pineapple, crumbs  
Hazelnut crème brûlée, flat white ice cream  
Home-made passionfruit sorbet, fresh fruits  
Plated selection of British cheeses, biscuits, grapes, apple chutney

**£6.25**  
**£6.50**  
**£6.25**  
**£5.75**  
**£7.25**

## HOT DRINKS

**Selection of fresh leaf teas** - English Breakfast, Earl Grey, Ceylon, Assam, Lapsang Souchon, Chamomile, Green Sencha, Peppermint, Decaffeinated English Breakfast **£3.25**

**Tisanes** - Jasmine Blossom, Mango and Strawberry, Elderflower and Lemon, Cranberry **£3.25**

**Hot Chocolates** - 71% Nacional Cocoa bean from Ecuador 43% Criollo and Trinitario bean from Venezuela 31% Sanchez cocoa bean from The Dominican Republic **£3.95**

## Coffees

House cafetiere coffee **£3.25**  
Cappuccino **£3.50**  
Espresso **£2.50**  
Double espresso **£2.95**  
Latte **£3.25**  
Mocha **£3.95**

## A selection of Cafetiere Coffees from around the world

*Ethiopian, El Salvador, Sumatra, Brazilian, Decaffeinated from Costa Rica* **£3.75**

## Set Lunch Menu

3 Courses **£33.50** per person

2 Courses **£27.50** per person

### To Include:

*a selection of nibbles on arrival,  
a glass of specially recommended red or white wine,  
still or sparkling mineral water, Tea/Coffee*

Pressed confit duck, sun blushed tomatoes and capers,  
chive and caper bonbons, celeriac purée, herb dressing

or

Salmon and tiger prawn fricassée, fleurons, saffron sauce

or

Today's soup

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Tenderloin of Dingley Dell pork, spiced red cabbage, shallot and sage sauce

or

Pan fried fillet of haddock, Thai curry crumbs, bok choy, sweet soy and lime reduction

or

Butternut squash, tarragon and goat's cheese risotto

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Vanilla crème brûlée, apple and sultana crumble

or

Home-made passionfruit sorbet, fresh fruits

or

Milk chocolate delice, caramel ice cream, salted caramel sauce

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La Cafetière coffee or tea

Available Monday – Saturday 12.00 – 2.00 pm

**Before ordering, 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