



# HINTLESHAM HALL

SUFFOLK

## NIBBLES

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

## SIDES – ALL **£3.50**

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

## STARTER

Ham hock, apricot and tarragon terrine, homemade piccalilli, soft hens egg, crispy Parma ham	£8.25
Soup of the day	£5.25
Beetroot cured salmon gravlax, pink lady apple gel, apple sorbet	£7.95
Harissa marinated sardines, toasted brioche, sunblushed tomato tapenade crisp basil, basil oil	£7.50
Slow cooked lamb shoulder croquette, garden bean medley, crisp smoked bacon and shallots, pea aioli	£8.25
Smoked chicken Caesar salad, crisp croutes, shaved parmesan	£7.25

## MAIN COURSE

Roasted quail, breaded quail leg lollipop, black pudding, shallot and black pepper sauce	£16.50
Slow cooked pork belly, rainbow chard, wild mushrooms, shallot puree	£15.75
Butternut squash, goat's cheese and spinach rotollo, tomato and black olive sauce	£12.95
Pan fried fillet of haddock, razor clam, shrimps, herb crust, shellfish cream	£16.95
Pan fried beetroot gnocchi, with pesto, sun blushed tomato and garden beans	£12.95
Pan fried 8oz sirloin steak, grilled tomato and mushroom, watercress, hand cut chips, green peppercorn sauce	£24.50

## DESSERTS

Pear and plum autumn pudding, clotted cream	£7.95
Local cheeses, cider chutney, crackers, grapes	£7.50
Baileys and coffee cheesecake, chocolate and coffee soil, baileys ice cream, chocolate cigarette	£8.50
White chocolate and fig brulee, pistachio shortbread	£6.95
Blood orange sorbet, fresh fruit, brandy snap	£5.95
Pina colada baked Alaska, toasted coconut rum syrup	£8.50

## 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	<b>£3.25</b>
Cappuccino	<b>£3.50</b>
Espresso	<b>£2.50</b>
Double espresso	<b>£2.95</b>
Latte	<b>£3.25</b>
Mocha	<b>£3.95</b>

### A selection of Cafetiere Coffees from around the world

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

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

## 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*

## STARTERS

Beetroot cured salmon gravlax, pink lady apple gel, apple crisps, apple sorbet
Ham hock, apricot and tarragon terrine, homemade piccalilli, soft hen's egg, crispy Parma ham
Soup of the day

## MAIN COURSE

Slow cooked pork belly, rainbow chard, wild mushrooms, shallot puree
Pan fried fillet of seabass, crab ravioli, shellfish sauce
Pan fried beetroot gnocchi, with pesto and sun blushed tomatoes, garden beans and parmesan

## DESSERTS

Local cheeses, cider chutney, crackers, grapes
White chocolate blondie, salted caramel ice cream
Strawberry and mint sorbet, fresh fruit, brandy snap

La cafetiere coffee or tea