



OUR HEAD CHEF NIALL HAS BEEN INSPIRED BY THE PRODUCE OF EAST ANGLIA,
WHETHER IT BE VEGETATION PICKED FROM THE RICH SOIL OF THE FENS, MEAT GRAZED
ON THE LAND OF SUFFOLK OR FRESH COASTAL CATCHES FROM THE WATERS THAT
SURROUND OUR REGION.

OUR MENU NOT ONLY BRINGS THE VERY BEST OF BRITISH INTO THE DINING ROOM BUT
ALLOWS THE INCREDIBLE TASTES OF THE EAST OF ENGLAND TO TAKE CENTRE STAGE.

SIT BACK AND ALLOW NIALL AND HIS TEAM TO SHARE A TASTE OF
WORLINGTON HALL WITH YOU.

NIALL LEONARD
HEAD CHEF





OUR SUPPLIERS

WE'D LIKE TO INTRODUCE THOSE WHO HELP US CREATE
THE WORLINGTON HALL EXPERIENCE

YALLOP'S BUTCHERS

RARE BREED PORK & ROASTING MEATS

BURTON'S BUTCHERS

LOCAL BEEF, LAMB, POULTRY & GAME KEEPER

AJ SEAFOODS

FISH & SEAFOOD

CLEVELEYS

DRY STORES & DELI GOODS

KALE & DAMSON

FRESH FRUIT & VEGETABLES

SAFFRON ICE CREAM COMPANY

ARTISAN ICE CREAMS & SORBETS





NIBBLES

ROSCOFF ONION & CHERRY TOMATO FOCACCIA, OLIVE OIL &
AGED BALSAMIC £5 *v, VG, GFO*

SUFFOLK HAM HOCK CROQUETTE, MUSTARD MAYONNAISE £5

BARBERS "1833" VINTAGE CHEDDAR RESERVE CHEESE GOUGÈRES £6

GARLIC OLIVES £6

GRILLED PITTA, CREAM CORN HUMMUS £5 *GFO, v, VG*

WORLINGTON HALL GRAZING BOARD

ROSCOFF ONION & CHERRY TOMATO FOCACCIA, OLIVE OIL & AGED
BALSAMIC, GARLIC OLIVES, MANCHENGO, PROSCIUTTO, CHORIZO,
STUFFED PADRON PEPPERS, SUN DRIED TOMATOES

£9 OR £18 TO SHARE

GFO, VO

N - CONTAINS NUTS V - VEGETARIAN VG - VEGAN VGO - VEGAN OPTION
VO - VEGETARIAN OPTION GF - GLUTEN FREE GFO - GLUTEN FREE OPTION

PLEASE SPEAK TO OUR TEAM REGARDING ANY DIETARY REQUIREMENTS OR INTOLERANCES





START

SOUP OF THE DAY, ROSCOFF ONION & TOMATO FOCACCIA,
BUNGAY BUTTER £8.5 *v, vgo, gfo*

DUCK PROSCIUTTO, GRILLED PEACHES, BUFFALO MOZZARELLA, TOMATO,
MINT, AGED BALSAMIC £10 *gf*

SUFFOLK CHICKEN WINGS, GARLIC CHIVE YOGHURT, BLACK SESAME,
CHIVES (*SERVED WITH EITHER BOURBON OR SMOKEY BBQ OR
HONEY & SRIRACHA SAUCE*) £9

PULLED DUCK TOSTADA, PLUM SAUCE, CHILLI, CRISPY LEEK £8

PIL PIL KING PRAWNS, POACHED SAMPHIRE, TOASTED SOURDOUGH,
SALSIFY, LEMON £12 *gfo*

STAITHE SMOKEHOUSE SMOKED SALMON, SMOKED CREVETTE, SMOKED
HADDOCK CROQUETTE, PRAWN COCKTAIL, AVOCADO, SAGE £10

CAPRESE SALAD BUFFALO MOZZARELLA, SALTED HERITAGE TOMATO,
BASIL PESTO, PINE NUTS £9 *gf, n, v*





FROM THE GRILL

45-DAY DRY AGED DAIRY BEEF, "PONT NEUF" PARISIAN CHIPS,
CHERRY VINE PLUM TOMATOES, ITALIAN ROCKET

FILLET £36

RIBEYE £34

ADD YOUR SAUCE £3

PEPPERCORN

BÉARNAISE

MINT JUS

RED WINE JUS

BORDELAISE SAUCE





MAINS

DINGLEY DELL 'T-BONE' PORK CHOP, BACON HASSLEBACK POTATOES,
BLACK CABBAGE, MUSTARD & CIDER SAUCE £26 GF

24HR SLOW COOKED BONELESS BBQ BEEF SHORT RIB, POMME PUREE,
BACON CORN RIBLETS, CORN ESPUMA £28 GF

SMOKED GARLIC & PANCETTA CHICKEN KIEV, BROWN BUTTER FONDANT
POTATO, BLACK CABBAGE, BARBER'S CHEDDAR ESPUMA £24

AGED DOUBLE SHORT RIB BURGER, CRISP STREAKY BACON,
BEER BRAISED ONIONS, MONTEREY JACK CHEESE, BURGER SAUCE,
LOLLO BIONDA, DILL PICKLES, SEA SALT FRIES, RED CABBAGE SLAW,
ITALIAN ROCKET £20 GFO

WORLINGTON HALL CAESAR SALAD; ROMAINE LETTUCE, ANCHOVIES,
CROUTONS *(SERVED WITH A CHOICE OF GRILLED CHICKEN,
HOT SMOKED SALMON OR AVOCADO)* £16 GFO, VO

WILD SCOTTISH SALMON, SMOKED CREVETTE,
SHELLFISH LINGUINE, LEMON £26

HALF NATIVE BRITISH LOBSTER, CONFIT GARLIC BUTTER, LEMON &
HERB NEW POTATOES, MIXED LEAF SALAD, CARAMELISED LEMON £35 GF

ROASTED AUBERGINE, WALNUT SALSA, SEASONAL BITTER LEAF SALAD,
SMOKED GARLIC, AGED BALSAMIC £18 N





SIDES

“PONT NEUF” PARISIAN CHIPS £5 *GF, V, VG*

SEA SALT FRIES £4.5 *GF, V, VG*

‘DIRTY’ SEA SALT FRIES, AMERICAN CHEESE SAUCE,
SALTED ONION, CRISPY BACON, DICED PICKLE £5.5

FRIED CORN RIBLETS, BACON SALT £5 *GF, V*

SAUTÉD BROCCOLI, SAVOY CABBAGE, SMOKED GARLIC £5 *GF, V, VG*

SEASONAL MIXED LEAF SALAD £5 *GF, V, VGO*





VEGETARIAN MENU





START

SOUP OF THE DAY, ROSCOFF ONION & TOMATO FOCACCIA,

BUNGAY BUTTER £8.5 *v, vgo, gfo*

BARBERS "1833" VINTAGE CHEDDAR RESERVE CHEESE GOUGÈRES £6

CAPRESE SALAD BUFFALO MOZZARELLA, SALTED HERITAGE TOMATO,

BASIL PESTO, PINE NUTS £9 *gf, n, v*

MAINS

ITALIAN-STYLE STUFFED PORTOBELLO MUSHROOM BURGER,

VEGAN MAYONNAISE, SEA SALT FRIES, ITALIAN ROCKET £16 *gfo, v, vg*

SPAGHETTI POMODORO, SPICED TOMATO,

PARMESAN, FRESH BASIL, £18 *v, vgo*

ROASTED AUBERGINE, WALNUT SALSA, SEASONAL BITTER LEAF SALAD,

SMOKED GARLIC, AGED BALSAMIC £18 *n*





DESSERTS





FINISH

SUFFOLK STRAWBERRIES, WHIPPED VANILLA BEAN GANACHE,
VANILLA SUGAR £9 *GF, V*

AMARETTO POACHED PEACHES,
WHIPPED MASCARPONE, BASIL £8 *GF, V, VGO*

CHOCOLATE CHIP COOKIE, VANILLA CREAM, DARK CHOCOLATE £9

LEMON & RASPBERRY PAVLOVA, LEMON COULIS, FRESH RASPBERRIES £9 *V*

WORLINGTON HALL STICKY TOFFEE PUDDING, SALTED CARAMEL,
MADAGASCAN VANILLA ICE CREAM £9 *V*

SUFFOLK ARTISAN CHEESE BOARD, SUFFOLK CHUTNEY,
VINE GRAPES, WATERS CRACKERS £12 *GFO, V, VGO*

SELECTION OF SEASONAL FLAVOURED ARTISAN ICE CREAMS & SORBETS
£3 PER SCOOP *GF, V, VGO*

AFFOGATO, ARTISAN VANILLA ICE CREAM
DROWNED IN A SHOT OF ESPRESSO £6 *V*





ROUND OFF

DESSERT WINES

75ML / 500ML

CÔTEAUX DU LAYON,
DOMAINE DES FORGES FRANCE
EXOTIC DRIED FRUITS WITH UNDERLYING FRESHNESS

5.5 / 30

MARSANNE 'CANE CUT',
TAHBILK AUSTRALIA
TROPICAL FRUIT & LUSH, NUTTY MARMALADE

35.5

RECIOTO DELLA VALPOLICELLA
L'EREMITA', CA'RUGATE ITALY
LUSCIOUS & VELVETY DARK RED FRUITS
WITH A FRESH FINISH

53

PORTS

100ML / BOTTLE

LBV PORT, BARROS PORTUGAL
SILKY, TEXTURED & FRESH BLACK CHERRY

7.5 / 45

20 YEAR OLD TAWNY PORT, BARROS PORTUGAL
DELICATE BUT RICH DRIED FRUITS WITH A LONG FINISH

12 / 67

COFFEE

AMERICANO, CAPPUCCINO, FLAT WHITE, LATTE,
SINGLE ESPRESSO, DOUBLE ESPRESSO, IRISH COFFEE
ICED LATTE

FROM £3

TEA

EVERYDAY, SUPER FRUIT, GREEN TEA, EARL GREY,
PEPPERMINT, DECAFFEINATED

FROM £3

