



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

BURTON'S

HIMALAYAN SALT DRY-AGED BEEF

YALLOP'S

LOCAL BEEF, LAMB, POULTRY, PORK & GAMEKEEPER

AMON SEAFOODS

FISH & SEAFOOD

CLEVELEYS

DRY STORES & DELI GOODS

KALE & DAMSON AND ANGLIA PRODUCE

FRESH FRUIT & VEGETABLES

SAFFRON ICE CREAM COMPANY

ARTISAN ICE CREAMS & SORBETS





NIBBLES

ROSCOFF ONION & CHERRY TOMATO FOCACCIA, NEVEREND FARM
BUTTER, OLIVE OIL & AGED BALSAMIC £5 *GFO, V, VGO*

SHORT RIB CROQUETTE, GARLIC CHIVE AIOLI £6

CHILLI FRIED CORN £5

GARLIC STUFFED OLIVES £6 *GF, V, VG*

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 & CHERRY TOMATO
FOCACCIA, NEVEREND FARM BUTTER £8.5 *GFO, VO, VGO*

MINTED LAMB & ONION PIE, LAMB JUS, ROOT VEGETABLES £11

POLENTA & PARMESAN CROQUETTE, CHILLI JAM,
PARMESAN CRISP, MICRO SALAD £9 *V*

GARLIC KING PRAWNS, TOASTED SOURDOUGH, LEMON £12 *GFO*

PRAWN, SMOKED SALMON & AVOCADO COCKTAIL, MALTED
BLOOMER, LEMON £10 *GFO*

SUFFOLK ASPARAGUS, HOLLANDAISE SAUCE, LEMON £9 *V, GF*





FROM THE GRILL

HIMALAYAN SALT DRY AGED HEREFORD BEEF, TRIPLE COOKED
CHIPS, KING OYSTER MUSHROOM, ITALIAN ROCKET *GF*

FILLET £36

RIBEYE £34

ADD YOUR SAUCE £3

PEPPERCORN *GF*

MINT & ONION JUS *GF*

BÉARNAISE *GF*

MUSTARD & CIDER *GF*





MAINS

24HR LAMB SHANK, POMME PURÉE, PURPLE SPROUTING BROCCOLI,
MINT & ONION JUS £28 *GF*

'DINGLEY DELL' PORK CHOP, HASSELBACK NEW POTATOES, KALE,
MUSTARD & CIDER SAUCE £26 *GF*

SUFFOLK CHICKEN SUPREME, POTATO FONDANT,
CREAMED CABBAGE & PANCETTA, WHITE WINE SAUCE £24 *GF*

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

LINE CAUGHT SEA BASS, CRUSHED POTATO, CHARRED BABY LEEKS,
ST JACQUES SAUCE £26 *GF*

SPICED TOMATO RIGATONI, BASIL PESTO, MOZZARELLA £20 *V*





SIDES

TRIPLE-COOKED CHIPS £5 *GF, V, VG*

FRIES £4.5 *GF, V, VG*

BLACK TRUFFLE & PARMESAN FRIES £6

SAUTÉED PURPLE SPROUTING BROCCOLI,
LEMON, FLAKED ALMONDS £6 *GF, V, N*

CREAMED SAVOY CABBAGE & PANCETTA £6 *VO*

SUFFOLK ASPARAGUS, HOLLANDAISE SAUCE, LEMON £6 *V, GF*

SPRING LEAF SALAD £4.5 *GF, V, VGO*





VEGETARIAN MENU





START

SOUP OF THE DAY, ROSCOFF ONION & CHERRY TOMATO FOCACCIA,
NEVEREND FARM BUTTER £8.5 *GFO, VO, VGO*

POLENTA & PARMESAN CROQUETTE, CHILLI JAM,
PARMESAN CRISP, MICRO SALAD £9 *V*

SUFFOLK ASPARAGUS, HOLLANDAISE SAUCE, LEMON £9 *V, GF*

MAINS

BBQ PULLED JACKFRUIT BURGER, BBQ SAUCE, LOLA BIONDI,
DILL PICKLES, SEA SALT FRIES, RED CABBAGE SLAW,
ITALIAN ROCKET £18 *GFO, V, VGO*

SPICED TOMATO RIGATONI, BASIL PESTO, MOZZARELLA £20 *V*

SAUTÉD PURPLE SPROUTING BROCCOLI, POMME PURÉE,
BLACK GARLIC, VEGETABLE JUS £18 *V, VGO, GF*





DESSERTS





FINISH

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

SUFFOLK STRAWBERRIES, WHIPPED VANILLA BEAN GANACHE,
VANILLA SUGAR £10 *GF, v*

VANILLA CRÈME BRÛLÉE, VANILLA SHORT BREAD £9 *v*

PAIN AU CHOCOLATE PUDDING, VANILLA CUSTARD £9 *v*

CHEESE BOARD, SUFFOLK CHUTNEY,
GARNISHED, WATER'S BISCUITS £12 *v, GFO*

BARBER'S 1883 VINTAGE CHEDDAR RESERVE, BINHAM BLUE, BARON BIGOD

AFFOGATO, ARTISAN VANILLA ICE CREAM
DROWNED IN A SHOT OF ESPRESSO £6.5 *v, GF*

SELECTION OF SEASONAL FLAVOURED
ARTISAN ICE CREAMS & SORBETS £3.5 PER SCOOP *GF, v, VGO*





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

