



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

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,
NEVEREND FARM BUTTER, OLIVE OIL & AGED BALSAMIC £5 *GFO, V, VGO*

PIGS IN BLANKETS, CRANBERRY SAUCE £6

HALLOUMI CROQUETTES, CHILLI JAM £6 *V*

COCKLE 'POPCORN', CHILLI VINEGAR £5

GARLIC STUFFED OLIVES £5 *GF, V, VG*

TO SHARE

BLACK TRUFFLE & ROSEMARY CAMEMBERT, CELERY,
SUFFOLK CHUTNEY, TOASTED SOURDOUGH £14 *GFO, V*

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, V, VGO*

CARAMELISED RED ONION SAUSAGE ROLL,
PICKLED COLESLAW, BROWN SAUCE £9

PASTRAMI & EMMENTAL CROQUETTE, DILL PICKLE,
RUSSIAN EMULSION, PANE CARASAU £10

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

BEETROOT CURED GRAVADLAX, HORSERADISH CREAM, DILL
MAYONNAISE, CAVIAR £12 *GF*

WILD MUSHROOM TARTLET, WHIPPED FETA,
CANDIED WALNUTS, PICKLED SALAD £9 *V, N*

TO SHARE

BLACK TRUFFLE & ROSEMARY CAMEMBERT, CELERY,
SUFFOLK CHUTNEY, TOASTED SOURDOUGH £14 *GFO, V*





FROM THE GRILL

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

FILLET £36

RIBEYE £34

RUMP £28

ADD YOUR SAUCE £2

PEPPERCORN *GF*

VEAL JUS *GF*

BÉARNAISE *GF*

BORDELAISE





MAINS

WILD VENISON LOIN, POTATO GAULETTES, HERITAGE CARROTS,
BLACK GARLIC, VEAL JUS £32 *GF*

AGED BEEF BOURGUIGNON, BABY POTATO FONDANTS,
ROOT VEGETABLES, CRISPY GINGER £24 *GF*

SUFFOLK CHICKEN SCHNITZEL, PARMESAN RISOTTO,
CRISPY SAVOY CABBAGE £22

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*

WALNUT & PARMESAN CRUSTED COD, PICKLED GIROLLES,
LEMONGRASS & COCONUT VELOUTÉ £26 *N*

BEETROOT RISOTTO, CANDIED BEETROOT,
MONT ENEBRO GOAT'S CHEESE, CRISPY SAGE £20 *GF, V, VGO*





SIDES

TRIPLE-COOKED CHIPS £5 *GF, V, VG*

FRIES £4.5 *GF, V, VG*

'DIRTY, POSH' TRIPLE-COOKED CHIPS,
PEPPERCORN SAUCE, PARMESAN £6.5 *V*

POTATO GAULETTES, PARMESAN REGGIANO £6 *GF, V*

ROASTED HERITAGE CARROTS, BLACK GARLIC £6 *GF, V, VGO*

CREAMED SAVOY CABBAGE WITH SMOKED PANCETTA £6 *GF VO*

CAULIFLOWER CHEESE, SMOKED LARDONS, CRISPY ONIONS £6 *VO*





VEGETARIAN MENU





START

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

WILD MUSHROOM TARTLET, WHIPPED FETA,
CANDIED WALNUTS, PICKLED SALAD £9 *V, N*

HALLOUMI CROQUETTES, CHILLI JAM £6 *V*

MAINS

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

BEETROOT RISOTTO, CANDIED BEETROOT,
MONT ENEBRO GOAT'S CHEESE, CRISPY SAGE £20 *GF, V, VGO*

24HR POTATO PAVÉ, HERITAGE CARROTS, ROOT VEGETABLES,
BLACK GARLIC, VEGETABLE JUS £18 *V, GF*





DESSERTS





FINISH

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

CROSSAINT PUDDING, VANILLA BEAN CUSTARD £9 *v*

BLOOD ORANGE & CRÉMEUX, CHOCOLATE
TONKA FEUILLANTINE, ORANGE BALM £10 *v*

BUTTERMILK PANNACOTTA, POACHED NORFOLK RHUBARB,
RHUBARB SORBET £9 *GF*

CHEESE BOARD, SUFFOLK CHUTNEY,
CELERY, VINE GRAPES, 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*

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

