



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

### STAITHE SMOKEHOUSE

SMOKED PRODUCE

### IFISH

FISH & SEAFOOD

### CLEVELEYS

DRY STORES & DELI GOODS

### CHEESE WHEEL

LOCAL CHEESES

### ANGLIA PRODUCE

FRESH FRUIT & VEGETABLES

### MANOR FARM EGGS

FREE RANGE EGGS

### SAFFRON ICE CREAM COMPANY

ARTISAN ICE CREAMS & SORBETS





## NIBBLES

CITRUS FRIED PEANUTS £4 *v, VG, GF, N*

HOUSE-MADE THYME AND SEA SALT FOCACCIA,  
WILD GARLIC BUTTER, OLIVE OIL & BALSAMIC £6 *v, VGO*

TEMPURA FRIED DILL PICKLE, JALAPEÑO HONEY MAYONNAISE £7.5 *v*

GARLIC STUFFED ITALIAN 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

CHEF'S SOUP OF THE DAY, HOUSE-MADE FOCACCIA,

WILD GARLIC BUTTER £8.5 *V, VGO, GFO*

COUNTRY PORK SCOTCH EGG, CHILLI JAM, DRESSED ITALIAN ROCKET £8.5

CHICKEN AND DUCK LIVER PARFAIT, BLACKBERRY, MADEIRA,

TOASTED SOURDOUGH £10 *GFO*

STAITHE SMOKEHOUSE SMOKED SCALLOPS,

BROWN BUTTER CAULIFLOWER PURÉE, SMOKED BACON £14 *GF*

WHITE ASPARAGUS, HAZELNUT YUZU CREAM,

CRISPY SHALLOTS, PURPLE POTATO £10 *V, GFO, N*

BURRATA DI BUFALA, LEMON PURÉE,

HERITAGE TOMATO, SALSA VERDE £12 *V, GF*

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





## MAINS

35-DAY HIMALAYAN DRY-AGED BEEF, 'PONT NEUF' PARISIAN CHIPS,  
PEPPERCORN SAUCE, CONFIT RED ONION, ITALIAN ROCKET SALAD *GF*

FILLET £38

SIRLOIN £34

NORFOLK BLACK BARNSLEY LAMB CHOP, MATCHSTICK POTATO,  
PICKLED CARROT, FRENCH PEA PURÉE, MINT JUS £26

LEMON & PEPPER CHICKEN SUPREME, TARRAGON POMME PURÉE,  
CARROT TWO WAYS £22 *GF*

DOUBLE BONE-MARROW BEEF BURGER, CRISPY SMOKED BACON,  
MONTEREY JACK CHEESE, BURGER SAUCE, BEER BRAISED ONIONS, SMOKED SALT FRIES,  
RED CABBAGE SLAW £20 *GFO*

ROASTED ALASKAN COD, CRUSHED POTATO, POACHED SAMPHIRE,  
BEURRE NANTAIS, CARAMELISED LEMON £26 *GF*

WORLINGTON HALL BEER BATTERED FISH AND CHIPS,  
GARLIC PEA PURÉE, LEMON & TARTARE £18

WILD MUSHROOM CARBONARA, PECORINO, ITALIAN ROCKET £18 *GF, V, VGO*

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





## TO ACCOMPANY

PEPPERCORN

GARLIC BUTTER

RED WINE JUS

MINT JUS

ALL £3

## ON THE SIDE

SMOKED SALT FRIES £4 GF, V

‘PONT NEUF’ PARISIAN CHIPS £4.5 GF, V

WHITE TRUFFLE AND PECORINO FRIES £5.5 GF, V, N

PURPLE SPROUTING BROCCOLI, SMOKED GARLIC,

ALMOND CRUMBLE £7 GFO, V, VG, N

SPRING MIX SALAD, SMOKED VINAIGRETTE £5 GF, V, VG

SMOKED POACHER CHEDDAR CAULIFLOWER CHEESE,

SMOKED BACON, BRIOCHE CRUMB £6 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





## TO FINISH

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

RICH CHOCOLATE FONDANT, LEMON MERINGUE ICE CREAM,

WHITE CHOCOLATE GANACHE £10 *vo*

CHEF'S CHEESECAKE OF THE DAY, GARNISHED £9.5

*(ASK A MEMBER OF OUR TEAM ABOUT TODAY'S FLAVOUR & ALLERGENS)*

BANANA MOUSSE, PEANUT CRUMBLE, CAPPUCCINO NAMELAKA £8 *v, vgo, n, gf*

SUFFOLK CHEESEBOARD, WATER CRACKERS, HOUSE CHUTNEY, VINE GRAPES

3 CHEESES £12    5 CHEESES £15 *v, gfo*

## ROUND OFF

SPECIALITY TEA OR COFFEE

*FROM £3*

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

