Worlington Hall

Autumn menu

Head Chef – Niall Leonard

Our Suppliers

We'd like to Introduce those who help us create
The Worlington Hall experience

Yallops

Local beef, lamb, poultry, pork & gamekeeper

AMON Seafoods

Fish & seafood

Cleveleys and King Bros

Dry stores & deli goods

Kale & Damson and Anglia Produce

Fresh fruit & vegetables

Saffron Ice Cream Company

Artisan ice creams & sorbets

Hyams Bakery

Fresh bread & rolls

Nibbles

Roscoff onion & cherry tomato focaccia
Neverend Farm butter, olive oil & aged balsamic
GFO, V, VGO, DFO
5

BBQ beef shin croquettes
Garlic chive mayonnaise
DF
6

Pork scratchings
With bacon salt
DF
5

Garlic-stuffed olives
GF, V, VG, DF
6

Start

Soup of the day
Roscoff onion & cherry tomato focaccia, Neverend Farm butter
GFO, VO, DFO, VGO
8.5

Fried wild pheasant breast
fermented root vegetable slaw, black garlic mousse, mushroom ketchup
10

Wild rabbit & ham hock pressé
confit king oyster, foraged sole berry, pickled mustard seeds, toasted sourdough dough
GFO, DF
10

Hand-dived Orkney scallop
Sauce Saint-Jacques, aged gruyere, toasted breadcrumbs
14

Brancaster mussels
Nduja & lemon, toasted sourdough
GFO
12

Suffolk mushroom parfait
Binham Blue, toasted sourdough, mushroom crisps
V, GFO, DFO
10

Garlic & thyme Camembert 'to share'
Wild honey, fig chutney, celery, toasted sourdough
GFO
14

N – Contains Nuts V - Vegetarian VG – Vegan VGO – Vegan option
VO – Vegetarian option GF - Gluten Free GFO – Gluten free option
DF – Dairy Free DFO – Dairy Free Option

Please speak to our team regarding any dietary requirements or intolerances

From the grill

Himalayan salt aged Hereford beef, triple cooked chips, confit red onion, portobello mushroom, Italian rocket *GF*

Fillet 8oz
38

Ribeye 12oz
36

Sauces
3

Peppercorn
GF

Béarnaise
V, GF

Veal jus
GF, DF

Chicken jus
GF, DF

A la carté burgers

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
GFO, DFO
20

Chicken club burger
Lola Bionda, salted Heritage tomato, streaky bacon, mayonnaise, buttered brioche, red cabbage slaw, sea salt fries, Italian rocket
DFO
18

BBQ jack fruit burger
Lola Bionda, salted Heritage tomato, BBQ sauce, vegan brioche, sea salt fries, Italian rocket
VG, V, GFO, DF
18

Main

Join us for lunch and enjoy a complimentary tea, coffee or dessert (not including cheese) when ordering a main (Wednesday - Friday, 12 - 3pm).

Hereford calves' liver
Pomme puree, caramelised shallot & smoked bacon jam, veal jus, crispy shallots
GFO
22

Confit leg of wild duck
Pan-seared breast, Purple Majesty potato, honey-nut squash, braised red cabbage, cherry jus
GF, DFO
28

Honey-nut squash & sage chicken roulade
Potato terrine, caramelised pear puree, whipped goats' cheese, chicken jus
GF
26

Confit Scottish cod
Sauce Saint-Jacques, beetroot & fennel salad, brioche & walnut crumb
GFO, N
28

Wild mushroom risotto
Pickled Shemiji mushrooms, salsify
GFO, V, VGO, DFO
18

Add

Triple-cooked chips
GF, V, VG, DF
5

Potato galettes
Black truffle, Old Winchester
V, GF
6

Sea salt fries
GF, V, VG, DF
4.5

Braised red cabbage
Red wine, light muscovado
V, VG, GF
4.5

Sautéed Heritage baby carrots
Smoked garlic
GF, DFO, V, VGO
6

Beetroot & fennel salad
GF, V, VG, DF
6

Worlington Classics

Available Wednesday-Saturday (12 – 3pm) / Wednesday - Friday (5pm – 6pm)

Southwold ale fish & chips
Triple cooked chips, lemon, tartare sauce, chilli mushy peas, curry sauce

22

Pie of the day
Pomme puree, sautéed Heritage carrots, chicken jus

18

Sandwiches

Available Wednesday – Saturday (12 – 3pm)

Roasted sirloin of Hereford beef
Beer braised onions, Monterey Jack cheese, toasted sourdough, sea salt fries, Italian rocket

GFO

16

3 cheese toasties
Beer braised onion, salted beef tomato, sourdough, sea salt fries, Italian rocket

GFO

16

Battered cod
Tartare sauce, lemon, sea salt fries, Italian rocket on white or brown bloomer

16

Grilled portobello mushroom
Caramelised red onion, grilled Monterey Jack cheese, toasted sourdough, sea salt fries, Italian rocket

GFO

16

Lunch burgers

Available Wednesday-Saturday (12 – 3pm)

1/4 pounder burger
Beer braised onions, streaky bacon, Monterrey Jack cheese, Lola Bionda, burger sauce, red cabbage slaw, sea salt fries, Italian rocket

GFO, DFO

16

Suffolk chicken club
Lola Bionda, salted Heritage tomato, streaky bacon, mayonnaise, buttered brioche, red cabbage slaw, sea salt fries, Italian rocket

DFO

16

BBQ jack fruit burger
Lola Bionda, salted Heritage tomato, BBQ sauce, vegan brioche, sea salt fries, Italian rocket

VG, V, GFO, DF

16

Finish

Worlington Hall sticky toffee pudding
Salted caramel, honeycomb,
Madagascan vanilla ice cream
V
9

Suffolk apple & salted caramel sponge pudding
Madagascan vanilla ice cream & custard,
brown butter praline
V, N
10

Cappuccino namelaka
Caramelised white chocolate, raspberry,
pistachio, chipotle tuile
V, GFO, N
10

Selection of seasonal flavoured artisan ice creams & sorbets
Artisan vanilla ice cream
drowned in a shot of espresso
GF, V, VGO, DFO
3.5 per scoop

Dessert wines

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

4 cheese plate
Barber's 1883 Vintage Cheddar Reserve - Binham Blue - Baron Bigod - Norfolk Marbled Goat's Cheese
Apple chutney, waters biscuits, celery, figs, grapes, candied walnuts
V, N, GFO
12

Ports

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

Round off with a selection of speciality teas & coffees
From 3