



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

ANGLIA PRODUCE

FRESH FRUIT & VEGETABLES

SAFFRON ICE CREAM COMPANY

ARTISAN ICE CREAMS & SORBETS





NIBBLES

RED ONION & TOMATO FOCACCIA, BUNGAY BUTTER,
OLIVE OIL & AGED BALSAMIC £5 *v, vgo, gfo*

CHINESE PRAWN CRACKERS, SWEET CHILLI SAUCE £4.5 *vgo*

SUFFOLK GOLD CHEESE PUFFS £5 *v*

IBERICO CHORIZO CHIPOLATAS, SAFFRON AIOLI £6

GARLIC OLIVES £6 *v, vg, gf*

GARLIC & THYME FLATBREAD, GREEN PEA HUMMUS £5 *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, HOUSE-MADE FOCACCIA,
BUNGAY BUTTER £8.5 *GFO, V, VGO*

CRUSTED PORK BELLY, BACON SALT, ROYAL GALA PUREE, £8 *GF*

AGED STEAK TARTARE, CONFIT EGG YOLK, FORCED RHUBARB £14 *GF*

SAUTÉED KING PRAWNS, CRISPY CHILLI,
TOASTED SOURDOUGH, AMALFI LEMON £12 *GFO*

CURED CHALK STREAM TROUT, PICKLED CUCUMBER,
CAVIAR, SEA VEG, £9 *GF*

'JOLLY NORFOLK' ASPARAGUS, CONFIT EGG YOLK, WILD GARLIC,
THYME & SEA SALT CROUTONS £9.5 *GFO, 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

NORFOLK BLACK FACE LAMB LOIN, POTATO TERRINE,
HERITAGE CARROTS, MINT JUS £32 *GF*

AGED HEREFORD BEEF SHORT RIB, TRUFFLED POMME PUREE,
PURPLE SPROUTING BROCCOLI, BORDELAISE SAUCE £28 *GF*

ROASTED BACON, SAGE & ONION PORK SAUSAGES, POMME PURÉE,
HERITAGE CARROTS, RED WINE JUS £18

SUFFOLK CHICKEN SCHNITZEL, SPAGHETTI POMODORO,
YORKSHIRE PECORINO, FRESH BASIL £22

AGED DOUBLE SHORT RIB BURGER, CRISP STREAKY BACON,
BEER BRAISED ONION, MONTERAY JACK CHEESE, BURGER SAUCE,
SEA SALT FRIES, RED CABBAGE SLAW, ITALIAN ROCKET £18 *GFO*

GRILLED ISLE OF SKYE LANGOUSTINE, CONFIT GARLIC OR CRISPY
CHILLI BUTTER (PLEASE SPECIFY WHEN ORDERING), TRUFFLE FRIES,
SPRING SALAD, CARAMELISED LEMON £35 *GF*

ROASTED COD, WALNUT, LEMON & PARMESAN CRUST, PICKLED FENNEL,
POTATO GALLETES, PARSLEY & CAPER SAUCE, LEMON £26

SPINACH & CHICKPEA KOFTA, GRILLED PITTA, SAFFRON RICE,
SAFFRON & TAHINI, CORIANDER £18 *GFO, V, VGO*





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

PURPLE SPROUTING BROCCOLI, SMOKED GARLIC,
FLAKED ALMONDS £6 *GF, V, VG*

SAUTEED SPRING GREENS, WILD GARLIC, SHERRY £5 *GF, V VG*

MACARONI, CAULIFLOWER & THREE CHEESE BAKE, CRISPY ONIONS £6 *V*

SEASONAL SPRING SALAD £4 *GF, V, VG*





VEGETARIAN MENU





START

SOUP OF THE DAY, HOUSE-MADE FOCACCIA,
BUNGAY BUTTER £8.5 *GFO, V, VGO*

'JOLLY NORFOLK' ASPARAGUS, CONFIT EGG YOLK, WILD GARLIC,
THYME & SEA SALT CROUTONS £9.5 *GFO, V*

SUFFOLK GOLD CHEESE PUFFS, CHILLI JAM,
PARMESAN, CELERY CRESS £9 *V*

MAINS

ITALIAN-STYLE STUFFED PORTOBELLO MUSHROOM BURGER,
VEGAN MAYONNAISE, SEA SALT FRIES, ITALIAN ROCKET £16 *GFO, V, VG*

SPINACH & CHICKPEA KOFTA, GRILLED PITTA, SAFFRON RICE, SAFFRON
& TAHINI, CORIANDER £18 *GFO, V, VGO*

SPAGHETTI POMODORO, SPICED TOMATO,
PARMESAN, FRESH BASIL, £18 *V, VGO*





DESSERTS





FINISH

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

YORKSHIRE RHUBARB & STRAWBERRY CRUMBLE,
MADAGASCAN VANILLA ICE CREAM £9 *v*

BURNT CHOCOLATE BASQUE CHEESECAKE,
ESPRESSO ICE CREAM, GRANITA DI CAFFE £10 *v*

MANGO PARFAIT, NATURAL YOGHURT,
MACERATED BERRIES £8 *GF, V, VGO*

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*





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, CAPPUCINO, 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

