



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

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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

### HYAMS BAKERY

FRESHLY BAKED BREAD

### 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*

IBERICO CHORIZO, SAFFRON MAYONNAISE £5

DEVILLED WHITEBAIT, SWEET CHILLI SAUCE £7

GARLIC STUFFED OLIVES £5

GRILLED PITTA, ROASTED RED PEPPER HUMMUS £5 *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





## START

SOUP OF THE DAY, ROSCOFF ONION & CHERRY TOMATO FOCACCIA,

NEVEREND FARM BUTTER £8.5 *GFO, V, VGO*

BRAISED SUFFOLK PIGS' CHEEKS,

BORDELAISE SAUCE, CELERY CRESS £10 *GFO*

PROSCIUTTO DI PARMA, FIG, GOAT'S CHEESE, TOASTED RYE £9 *GFO*

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

SMOKED CREVETTE, STAITHE SMOKEHOUSE SMOKED SALMON,

CHILL & LIME DRESSING, CAVIAR £12 *GF*

HONEY GLAZED CAMEMBERT, CELERY, SUFFOLK CHUTNEY,

TOASTED SOURDOUGH £14 *GFO, V*

WILD MUSHROOM TAPENADE,

A SELECTION OF BREADS, ENDIVE £9 *GFO, V, VG*





## FROM THE GRILL

HIMALAYAN SALT DRY AGED HEREFORD BEEF, 'PONT NEUF' CHIPS,  
KING OYSTER MUSHROOM, ITALIAN ROCKET *GF*

FILLET £36

RIBEYE £34

ADD YOUR SAUCE £3

PEPPERCORN *GF*

VEAL JUS *GF*

BÉARNAISE *GF*

WILD MUSHROOM SAUCE *GF*

BORDELAISE SAUCE





## MAINS

24HR BONELESS BEEF SHORT-RIB, POMME PURÉE HERITAGE CARROTS,

BORDELAISE SAUCE £28 *GFO*

SUFFOLK CHICKEN SUPREME, FONDANT POTATO, BLACK CABBAGE,

WILD MUSHROOM SAUCE £26 *GF*

WILD GAME PIE, POMME PURÉE, HERITAGE CARROTS, VEAL JUS £20

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*

SCOTTISH COD, CRUSHED POTATO, PICKLED AUBERGINE,

LEMON & PARSLEY BEURRE BLANC £26 *GF*

WILD MUSHROOM PAPPARDELLE,

PICKLED SHIMEJI MUSHROOM, SALSIFY £18 *v, VGO*





## SIDES

CHIPS £5 *GF, V, VG*

FRIES £4.5 *GF, V, VG*

BLACK TRUFFLE & PARMESAN FRIES £5.5 *GF*

ROASTED HERITAGE CARROTS, MAPLE BUTTER £6 *GF, V, VG*

SAUTÉED BLACK CABBAGE, SMOKED GARLIC £5 *GF, V, VG*

MIXED LEAF SALAD £4.5 *GF, V, VG*





## VEGETARIAN MENU







## START

SOUP OF THE DAY, ROSCOFF ONION & CHERRY TOMATO FOCACCIA,

NEVEREND FARM BUTTER £8.5 *GFO, V, VGO*

WILD MUSHROOM TAPENADE,

A SELECTION OF BREADS, ENDIVE £9 *GFO, V, VG*

OLIVE, PITTA, HUMMUS, ENDIVE, CRUDITÉS £9 *GF, V, VG*

## MAINS

WILD MUSHROOM PAPPARDELLE,

PICKLED SHIMEJI MUSHROOM, SALSIFY £18 *V, VGO*

BBQ PULLED JACKFRUIT BURGER, BBQ SAUCE, LOLA BIONDI,

DILL PICKLES, SEA SALT FRIES, RED CABBAGE SLAW,

ITALIAN ROCKET £18 *GFO, V, VGO*

VEGAN WILD MUSHROOM PIE, POMME PURÉE,

HERITAGE CARROTS, VEGETABLE JUS £20 *V, VGO, N*





## DESSERTS





## FINISH

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

SALTED CARAMEL APPLE CRUMBLE, VANILLA ICE CREAM £9 *v*

CHOCOLATE BLACKBERRY TORTE, CHANTILLY CREAM £10 *GF, N*

SUFFOLK ARTISAN CHEESE BOARD, SUFFOLK CHUTNEY,  
VINE GRAPES, WATERS CRACKERS £12 *GFO, V*

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

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





## 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

