

# The Conservatory

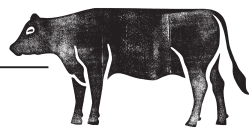
If you have an allergy to certain foods, please inform a member of the team before ordering.

(VE) – Vegan option available (V) – Vegetarian (GF) – Gluten-free option available



## Starters

Crottin goats' cheese, beetroot, seed "crackling" (V) (GF)	7.50	Smoked pigeon, parsnip, haggis bonbons (GF)	8.50
Broccoli, lemon, black garlic, sumac (VE) (GF)	7.50	Tandoori carrots, Vadouvan romesco, labneh (VE)	8.00
Thai crab cakes, lemongrass, chilli jam (GF)	9.00	Mackerel paté, pickled cucumber, rye toast	8.50
		Jerusalem artichoke velouté	6.50



## Grilled, Farm & Field

Grills, served with watercress and fries or triple-cooked chips		Plant-to-plate cauliflower, purée, stems and leaves (VE)	17.00
- Sirloin	24.50	Lamb puff pie for two, lamb shank, shoulder, root vegetables, mash	35.00
- Dingley Dell Pork T-bone	19.50	Lentil cottage pie, kale, walnut (VE)	17.00
- Chateaubriand	65.00	Denham Estate venison, winter cabbage, pickled onions, beer dressing (GF)	23.00
Corn-fed chicken, wild garlic, gnocchi (GF)	19.00		



## Pasta, Salad & Risotto

Fig and watercress salad, Taleggio cheese, toasted baguette crumbs	15.00
Suffolk ham hock, charred leek, tagliatelle, grain mustard	14.00
Squash risotto, pomegranate, zhoug	15.00
Bang Bang salad (GF)	
- Chicken	15.00
- Salmon	15.00
- Tempura tofu	15.00
- Jackfruit	15.00



## Fish & Shellfish

Stone bass, Savoy cabbage, king oyster mushroom, bordelaise sauce (GF)	19.00
Confit cod, sweet peppers, chorizo, black rice	20.00
Norfolk crab tasting, bonbons, paté, macaroni cheese	£ on request 24-hour notice
Salmon, cucumber, langoustine, Prosecco cream sauce (GF)	21.00



## Sides & Sauces

All 4.00 and (GF)

Salad	Roast mushroom	Roasted root vegetables
Mash	Sweet potato fries	Peppercorn sauce
Fries	Kale and sprouting broccoli	Béarnaise sauce

A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.



# The Ickworth

SUFFOLK