

À la carte



Starters

Grilled sardines, citrus, fennel & chicory salad (DF) (GF)	13	Fried oyster mushrooms, black sesame aioli (V) (DF)	10
Duck rillettes, house pickles, toasted Ligurian focaccia (DF)	12	Chicken wings, fish sauce caramel, crispy garlic (DF)	11
Chickpea stew, harissa, country bread, herbs (VE) (DF)	10	Chalk stream trout pastrami, crème fraîche, pickled cucumbers, rye toast	13
Spiced carrot soup, coconut milk, carrot top pesto (VE) (DF) (GF)	9	Roasted beet hummus, sunflower seed dukka (VE) (DF)	9



Mains

Tofu laksa curry, rice noodles, lime, coriander (VE) (GF) (DF)	20	Pork tonkatsu, crushed potatoes, miso & kohlrabi kimchi (DF)	28
Fettuccine, wild garlic pesto, broad beans, courgette (VE) (DF)	19	Wild mushroom risotto, white truffle oil, rocket salad (V) (GF)	19
Skate wing, fermented chili, lemon butter, potatoes, sea herbs	26	Chalk stream trout, farro, grilled chicory, salsa verde (DF)	26
Salt aged ribeye steak, hand-cut chips, chimichurri, watercress salad	36	Ickworth burger, Oglesfield cheese, roasted garlic aioli, pickles, hand-cut chips	20



Sides & Sauces

5 each

Little gem Caesar wedge
(GF)

Hand-cut chips

Tenderstem broccoli, sesame, chili
(GF) (DF)

Crushed salt & vinegar potatoes
(GF) (DF)

Glazed rainbow carrots, lemon thyme
(GF) (DF)



If you have an allergy to certain foods, please inform a member of the team before ordering.
A discretionary service charge of 12.5% will be added to your bill, and all prices are inclusive of VAT.
Little ones can't take their eyes off your food? Speak to your server about the possibility of a half portion at half price.



**The
Ickworth**

SUFFOLK