

À la carte



Starters

Hereford oxtail, barley, chive oil soup	9.00	Potted Norfolk brown shrimp, mace butter, laverbread	12.00
Pumpkin, crispy kale, sage, seed granola (VE)	8.00		
Tamarind glazed heritage Suffolk beets, pistachio, labneh (GF)	9.00	Truffled cashew cheese, seeded cracker, burnt pear (VE)	7.00
Pumpkin, fig, Kidderton Ash goats cheese and lemon thyme tart (V)	9.00	Pressed local game terrine, spiced red current and port	10.00



Mains

Braised portobello mushroom, spelt, baby gem, tofu dressing, pumpkin seed pesto (VE)	19.00	Local game shot partridge, parsnip tart, sprouts, chestnuts (may contain shot)	26.00
Ickworth burger, caramelised onion, smoked cheddar, fries	17.00	Salt aged Udale rib-eye, smoked bone marrow, flat mushroom, tomato, triple cooked chips, watercress	32.00
Salt aged Udale duck, pickled mushroom, pumpkin seeds, smoked peanuts	27.00	Roast south coast cod, lemon beurre blanc, winter ratatouille	24.00
South coast stone bass, leeks, cockles and dulse	24.00	Sweetcorn millet, king oyster mushroom, crisp cavolo nero (VE)	19.00



Sides & Sauces

All 4.50

Charred hispi cabbage,
hazelnut, chilli

Pan fried green beans

Fries

Sautéed potatoes,
smoked sea salt

Wilted winter greens

Mashed potato

Triple cooked chips

Rocket and parmesan salad

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 half portion at half price.



**The
Ickworth**

SUFFOLK