

THE ^{*}ICKWORTH

Winter Dinner Menu

Aperitifs

Sherry

Harveys Amontillado Medium Sherry, Spain	£9 ⁷⁵
Fino Puerto Colosia, Jerez Spain	£7 ⁴⁰
Amontillado NPU Romante Spain	£9 ⁷⁵

Vermouths

Campari	£4 ³⁰
Aperol	£4 ⁷⁰

Sparkling

H. Blin Brut NV, France	£11 ⁰⁰
Prosecco NV Spumante, Porte Leone, Treviso, Italy	£6 ⁹⁵
Kir Royal (Prosecco & Creme D Cassis liqueur)	£11 ⁵⁰

Starters

Soup of the Day served with Sourdough Bread ^{VG}	£7 ⁰⁰
Burrata, Confit Tomato & Basil ^{GF V}	£9 ⁵⁰
Roscoff Onion Tart & Goat's Curd ^V	£10 ⁰⁰
Fried Sardines & Aioli	£12 ⁰⁰
Potted Crab & Guinness Soda Bread	£12 ⁵⁰
Chicken & Apricot Terrine, Seasonal Pickles	£12 ⁰⁰
Spiced Lamb Flatbread & Mint Yoghurt	£12 ⁰⁰
Miso Duck Wings & Sesame	£10 ⁰⁰

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Mains

Wild Mushroom Pappardelle ^V	£16 ⁰⁰
Butternut Squash & Pearl Barley Risotto ^V	£16 ⁰⁰
Chickpea Tagine, Tabouleh & Flatbread ^{VG}	£18 ⁵⁰
Pan Roasted Hake, Warm Potatoes & Greens	£18 ⁵⁰
Fisherman's Stew, Chorizo & White Beans	£26 ⁰⁰
½ Buttermilk Fried Guinea Fowl, X.O Slaw & Sweet Potato Fries	£22 ⁰⁰
Rare Breed Pork Chop, Pommes Darphin & Salsa Verde	£25 ⁰⁰
Dry-Aged Burger on Brioche, Swiss Cheese, Russian Dressing & Fries	£19 ⁰⁰
Rose County Rib Eye Steak, Heirloom Tomato Salad, Triple Cooked Chips & Bearnaise Sauce	£28 ⁰⁰
Chateaubriand, Roasted Bone Marrow & Parsley Salad, Triple Cooked Chips & Bearnaise Sauce (For 2 to Share)	£76 ⁰⁰

Sides

French Fries ^V	£4 ⁰⁰
Sweet Potato Fries ^V	£4 ⁰⁰
New Potatoes & Dill Butter ^{GF V}	£4 ⁰⁰
Triple Cooked Chips & Rosemary Salt ^V	£4 ⁰⁰
Tenderstem Broccoli & Sesame ^{GF V}	£4 ⁰⁰

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Desserts

Dark Chocolate Brownie & Salted Caramel Ice Cream ^v	£9 ⁰⁰
Pear & Blackberry Crumble & Clotted Cream ^v	£9 ⁰⁰
Coffee Meringue & Honeycomb Ice Cream ^v	£8 ⁰⁰
British Cheese, Crackers & Real Ale Chutney	£13 ⁰⁰
Selection of Ice Creams ^v	£8 ⁰⁰

After Dinner Drinks

Whisky and Bourbons

Rittenhouse Straight Rye	£5 ⁹⁰
The Ileach Single Islay	£5 ⁷⁰
Teeling Single Malt Irish Whisky	£9 ¹⁰
Glenrothes 2007 Port Cask Speyside	£10 ²⁰
Evan Williams Extra Aged Bourbon	£5 ⁴⁰

Cognac, Armagnac & Calvados

Maxime Trijol VSOP Grand Champagne Cognac	£8 ²⁰
Ragnaud Sabourin VSOP No. 10	£9 ⁰⁰
Baron de Sigognac 10 ans Bas Armagnac	£6 ⁸⁰
Berneroy VSOP Calvados	£5 ⁸⁰

Port

Churchill's Reserve Port 75ml	£7 ⁴⁰
Churchills 10-year-old Tawny 50ml	£20 ⁷⁰
Churchills Crusted 2005 75ml	£11 ²⁰

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