

Starter

Summer Tomatoes	£8.50
Burrata cheese - Smoked Tomato Broth - Basil (GF) (V)	
29. Douro Branco 2015 Adega Vila Real, Portugal 125ml	£5.50
Soup of the Day	£6.50
Fresh baked bread (GFO)	
4. H. Blin Brut NV, France 125ml	£11.50
Cured Mackerel	£8.50
Gooseberry - Lettuce emulsion - Cucumber (GF)	
24. Pinot Blanc d'Alsace 2015, Domaine 125ml	£5.95
Salt Beef	£9.50
Sauerkraut - Russian dressing - Egg yolk - Rye (GFO)	
91. Douro Tinto 2015 Adega Vila Real Portugal 125ml	£5.00
Pea and Broad Bean Ravioli	£8.50
Avocado Oil - Lemon - Pea Shoots (VE)	
20. Giffords Hall Bacchus England 125ml	£5.20
Chalk Stream Trout	£9.00
Nori seaweed, Caviar, Ginger and Yuzu (GF)	
21. Pinot Grigio del Venezie 2016 Az 125ml	£5.50

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

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Main Course

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Denham Estate Venison	£23.50
Parsley Risotto - Girolles - Beetroot (GF)	
66. Sirius 2016 Maison Sichel Bordeaux 125ml	£7.00
Blythburgh Pork	£22.50
Carrot - Hazelnut - Buttermilk (GFO)	
91. Douro Tinto 2015 Adega Vila Real Portugal 125ml	£5.00
Hake	£23.50
Cauliflower - Curry emulsion - Mango - Yoghurt (GF)	
50. Pinot Noir 2017 Domaine Cassagneau, France 125ml	£6.00
Charred Hispi 'Caesar style'	£19.00
Garlic Aioli - Sourdough - Smoked Hazelnut (VE)	
30. Sauvignon Blanc 2017 Isabella da Silva, Chile 125ml	£5.50
Wild Mushroom and Black Truffle Mac and Cheese	£17.50
Parmesan - Herb (V)	
35. Vermentino Chardonnay 2016 Samos, Italy 125ml	£8.50
Stone Bass	£20.50
Clams - Foraged sea vegetables - Gnocchi - Dashi	
29. Douro Branco 2015 Adega Vila Real, Portugal 125ml	£5.50
28-day Salt Aged Sirloin	£28.00
Triple cooked chips - Watercress	
78. The Pillar Box Tree, Merlot 2014 125ml	£5.00
Chateaubriand (2 person sharing)	£65.00
Bearnaise sauce - Triple cooked chips - Watercress	
77. Malbec 2016, Casa Juanita, Mendoza Argentina 125ml	£8.00

SIDES

SIGNATURE FRIES	£3.50
TRIPLE COOKED CHIPS	£3.50
TRIO OF GARDEN BEANS	£3.50
HERB ROASTED NEW POTATOES	£3.50
SOURDOUGH BREAD AND BUTTER	£3.50
BOK CHOI AND KIMCHI	£3.50

Dessert

Peach Melba	£7.50
Sous vide Poached Peach - Toasted Pistachios - Frozen Raspberries (GF, VE)	
Lemon Posset	£7.50
Honeycomb - Elderflower (GF)	
Chocolate Fudge Brownie	£7.50
Chocolate Soil - Salt Caramel Ice-cream - Dulce de leche (GF)	
Pavlova	£7.50
Vanilla Poached Strawberries - Meringue - Whipped Cream (GF)	
Cheese	3 - £7.50 / 5 - £10.00
A selection of Three or Five Cheeses - Seasonal Chutney - Wafers - Biscuits - Market Fruit	
Tiramisu	£7.50
Coffee Granita	

Dessert Wines 125ml

163. Botrytis Semillon 2016 Three Bridges Australia	£10.00
Unctuous, deep rich dessert wine with mushroom and woodland flavouring	
161. Plum Sake, Akashi Japan	£11.90
Excellent balance between richness and vibrant fruit	

After Dinner Drinks

Whisky

Lagavulin, 16-Year-Old Single Malt. 43 abv %	£7.00
Oban, 14-Year-Old Single Malt. 43 abv %	£6.50
The Balvenie Double Wood, 12-Year-Old Single Malt. 43 abv %	£6.00
Akashi, Japan. 40 abv %	£6.20
No.5 Craigellachie, 10-Year-Old Single Malt. 46 abv %	£10.30
Ardbeg, 10-Year-Old Single Malt. 46 abv %	£6.00

Cognac, Armagnac & Calvados

Maxime Trijol, VSOP, Grand Champagne Cognac 40 abv %	£8.20
Ragnaud Sabourin, VSOP, No. 10. 43 abv %	£9.00
Baron de Sigognac, 20 ans, Bas Armagnac. 40 abv %	£10.40
Boulard Grand Folage, Calvados. 40 abv %	£5.80

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**The
Ickworth**

SUFFOLK

Ickworth Hotel
Dinner Menu