

THE ICKWORTH

Conservatory Menu

Snacks

Homemade Sourdough Bread & Cultured Butter	£4 ⁰⁰
Nocellara Olives	£4 ⁰⁰
1. Prosecco NV Spumante, Porte Leone, Treviso, Italy Prestigious family maker of lifted, zesty Prosecco with ripe pear notes	125Ml £6 ⁹⁵
Tempura Artichoke & Blossom Honey	£4 ⁰⁰
30. Unoaked Chardonnay 2016 Comtesse de Marion Light melon fruited Chardonnay with no clumsy oak aging to get in the way of the fruit	125Ml £5 ⁰⁰ 250Ml £9 ⁵⁰
Crispy Pork Skin & Young Garlic Aioli	£4 ⁰⁰
61. Montepulciano d'Abruzzo Bajo 2016 Az Agricole Ilauri Wood smoke and bitter cherries, lovely family, on their way to organic certification	125Ml £5 ⁹⁵ 250Ml £11 ⁰⁰
Or... Local Beer Blond Bombshell	500Ml £6 ⁰⁰

Starters

Roasted Pumpkin Soup & Sourdough	£8 ⁰⁰
19. Petit Paul 2015 Domaine Robert Vic (Colombard Vermentino) Accomplished French wine from properly characterful varietals, delicate and fresh	125Ml £5 ⁰⁰ 250Ml £9 ⁵⁰
Fried Norfolk Quail, Turnips & Aleppo Pepper	£11 ⁰⁰
78. The Pillar Box Tree, Merlot 2014 Soft fruit but a wonderfully vinous spiced earth underpinning, real Merlot not just juice	125Ml £6 ⁹⁵ 250Ml £13 ⁰⁰
Grilled Clams, Aspsall's Cyder & Sea Purslane	£12 ⁰⁰
Devon Apple Cider 330ml	330Ml £5 ⁵⁰
Mersea Island Oysters, Sorrel & Elderberries	£13 ⁰⁰
30. Unoaked Chardonnay 2016 Comtesse de Marion Light melon fruited Chardonnay with no clumsy oak aging to get in the way of the fruit	125Ml £5 ⁰⁰ 250Ml £9 ⁵⁰
Pig's Head Terrine, Seasonal Pickles & Fennel Pollen	£10 ⁰⁰
61. Montepulciano d'Abruzzo Bajo 2016 Az Agricole Ilauri Wood smoke and bitter cherries, lovely family, on their way to organic certification	125Ml £5 ⁹⁵ 250Ml £11 ⁰⁰
Marinated Tomatoes, Horseradish & Garden Herbs	£11 ⁰⁰
21. Pinot Grigio del Venezie 2016 Az Agricole Anselmi Flinty, uplifted, single estate Pinot Grigio with refreshing zesty fruit from Brothers Luigi and Bepe	125Ml £6 ⁵⁰ 250Ml £12 ⁰⁰

For those of our guests on a meal plan; you will be entitled to either a £28.00 allowance or a £35.00 allowance from this menu as directed by reception. A discretionary service charge of 10% will be added to your account and shared between the staff. All of the above rates are inclusive of VAT at the current rate. For dietary requirements or further allergen information please speak with our restaurant team. We do not knowingly use any GM modified ingredients. Gluten free bread and pasta are always available as are dairy free spread, soya milk and rice milk.

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Mains

Pork Collar, Anchovy & Charred Hispi Cabbage	£22⁰⁰
78. The Pillar Box Tree, Merlot 2014	125Ml £6⁹⁵
Soft fruit but a wonderfully vinous spiced earth underpinning. Real Merlot not just juice	250Ml £13⁰⁰
Dedham Vale Onglet, Romesco & Grilotte Onions	£21⁰⁰
77. Malbec 2016, Casa Juanita, Mendoza	125Ml £7⁸⁰
Powerful varietal, arguably grown at its best unblended in Argentina.	250Ml £14⁵⁰
Ideal with charred red meats	
Heritage Carrots, Vadouvan & Yoghurt	£18⁰⁰
19. Petit Paul 2015 Domaine Robert Vic (Colombard Vermentino)	125Ml £5⁰⁰
Accomplished French wine from properly characterful varietals, delicate and fresh	250Ml £9⁵⁰
Turbot, Coco Beans & Preserved Lemon	£26⁰⁰
30. Unoaked Chardonnay 2016 Comtesse de Marion	125Ml £5⁰⁰
Wonderful Sauvignon, great poise and race, as good as most growers' Sancerre	250Ml £9⁵⁰
Hake, Mussels & Sea Vegetables	£22⁰⁰
1. Prosecco NV Spumante, Porte Leone, Treviso, Italy	125Ml £6⁹⁵
Prestigious family maker of lifted, zesty Prosecco with ripe pear notes	
Butternut Squash Cavatelli, Sage & Marigold	£18⁰⁰
21. Pinot Grigio del Venezie 2016 Az Agricole Anselmi	125Ml £6⁵⁰
Flinty, uplifted, single estate Pinot Grigio with refreshing zesty fruit from Brothers Luigi and Bepe	250Ml £12⁰⁰
Cote de Boeuf, Roasted Bone Marrow, Parsley Salad, Bassingfield Blue Cheese Sauce & Triple Cooked Chips	£70⁰⁰
77. Malbec 2016, Casa Juanita, Mendoza	(For 2 to share)
Powerful varietal, arguably grown at its best unblended in Argentina.	Bottle £36⁰⁰
Ideal with charred red meats	

Sides

Grilled Corn & Lemon Thyme	£4⁰⁰
Seasonal Leaves & Shaved Berkswell	£4⁰⁰
Runner Beans & Young Garlic	£4⁰⁰
Triple Cooked Chips & Smoked Salt	£4⁰⁰

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Dessert Menu

Desserts

Damson Tart, Almond & Raw Milk Ice Cream	£9 ⁰⁰
163. Botrytis Semillon 2016 Three Bridges (half bottle) Unctuous, deep rich dessert wine with mushroom and woodland notes under honeyed fruit	£40.00
Fig Leaf Ice Cream, Black Figs & Meringue	£9 ⁰⁰
Prosecco NV Spumante, Porte Leone, Treviso, Italy (125ML or bottle only)	£6 ⁹⁵
Chocolate, Olive Oil Cake & Sea Salt	£9 ⁰⁰
Churchill's Reserve Port	50ML £7 ⁴⁰
British Cheese, Honey & Rye	£13 ⁰⁰
Churchills Crusted 2005	75ML £11 ²⁰
Selection of Ice Creams	£8 ⁰⁰

After Dinner Drinks

Whisky and Bourbons

Rittenhouse Straight Rye	£5 ⁹⁰
The Ieach 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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