

THE ICKWORTH

Frederick's Menu

Snacks

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| 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

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| Fairfield Farm Potato, Lemon Thyme & Berkswell | £9 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 |
| Salt Baked Celeriac, Lovage & Caramelised Whey | £10 ⁰⁰ |
| 19. Petit Paul 2015 Domaine Robert Vic (Colombard Vermentino) Accomplished French wine from properly characterful varieties, delicate and fresh | 125Ml £5 ⁰⁰ 250Ml £9 ⁵⁰ |
| Mackerel, Heirloom Tomatoes & Horseradish | £11 ⁰⁰ |
| 4. H. Blin Brut NV, France Elegance and finesse are key here underpinned with toasty, bakery notes | 125Ml £11 ⁰⁰ |
| Mersea Island Oysters, Sorrel & Elderberries | £13 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 |
| Pig's Head Terrine, Seasonal Pickles & Fennel Pollen | £10 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 Lamb's Heart, Pickled Blood Peaches & Nasturtium | £11 ⁰⁰ |
| 77. Malbec 2016, Casa Juanita, Mendoza Powerful varietal, arguably grown at its best unblended in Argentina. Ideal with charred red meats | 125Ml £7 ⁸⁰ 250Ml £14 ⁵⁰ |

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Mains

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| Fallow Deer, Black Kale & Beetroot 78. The Pillar Box Tree, Merlot 2014 Soft fruit but a wonderfully vinous spiced earth underpinning. Real Merlot not just juice | £26⁰⁰ 125Ml £6 ⁹⁵ 250Ml £13 ⁰⁰ |
| Salt Aged Duck, Leek, Parfait & Egg 62. Minervois 2014, Les Balade Notable Mediterranean red with classic yet supple garrigue notes of warm stones, fennel, bay and earth spice. | £25⁰⁰ 125Ml £6 ⁹⁵ 250Ml £13 ⁰⁰ |
| Monkfish, Kohlrabi & Sea Beets 30. Unoaked Chardonnay 2016 Comtesse de Marion Light melon fruited Chardonnay with no clumsy oak aging to get in the way of the fruit | £22⁰⁰ 125Ml £5 ⁰⁰ 250Ml £9 ⁵⁰ |
| Turbot, Coco Beans & Preserved Lemon 33. Sauvignon de Touraine 2016 Domaine Renaudie Wonderful Sauvignon, great poise and race, as good as most growers' Sancerre | £26⁰⁰ 125Ml £7 ⁵⁰ 250Ml £14 ⁰⁰ |
| Beefsteak Mushrooms, Egg Yolk & Fermented Flatbread 4. H. Blin Brut NV, France Elegance and finesse are key here underpinned with toasty, bakery notes | £19⁰⁰ 125Ml £11 ⁰⁰ |
| Warm Salad of Brassicas, Black Garlic & Radishes 21. Pinot Grigio del Venezie 2016 Az Agricole Anselmi Flinty, uplifted, single estate Pinot Grigio with refreshing zesty fruit from Brothers Luigi and Bepe | £18⁰⁰ 125Ml £6 ⁵⁰ 250Ml £12 ⁰⁰ |
| Cote de Boeuf, Roasted Bone Marrow, Parsley Salad, Bassingfield Blue Cheese Sauce & Triple Cooked Chips 83. Malbec Cabernet 2013 Amancaya, Catena Rothschild From Nicolas Catena & Lafite Rothschild, one of the finest wines coming out of Argentina currently | £70⁰⁰ (For 2 to share) £63⁰⁰ |

Sides

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| 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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Frederick's Dessert Menu

Desserts

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| 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 |
| Birch Ice Cream Sandwich & Blackberry Granita | £9 ⁰⁰ |
| Fino Puerto Colosia, Jerez | 50ml £7 ⁴⁰ |
| 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 and Sorbets | £8 ⁰⁰ |

After Dinner Drinks

Whisky and Bourbons

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| 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

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| 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

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| 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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