

The Ickworth

SUFFOLK

A La Carte

The Ickworth prides itself on building relationships with local producers and suppliers, for the best quality ingredients. We endeavour to use only sustainable and ethically sourced produce, meat & seafood.

Nibbles

Sourdough & salted butter, 6 | Gordal olives, 6

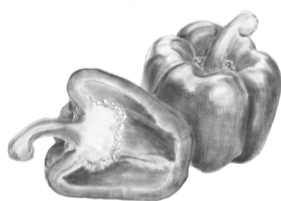
Starters

- Soup of the day**, butter & sourdough (V), 10
- Prosciutto, watermelon & whipped feta**, 15
- Smoked mackerel paté**, lemon, crème fraîche & grilled sourdough, 13
- Falafel**, creamy hummus & pomegranate, 12
- Luxury Family Hotels soufflé** - 'Old Winchester', twice baked soufflé (V), 12
- Smoked salmon**, capers, shallot, crème fraîche on sourdough, 13
- Classic prawn cocktail**, Marie Rose sauce, avocado & crispy shallots, 16
- Beef tartare**, capers, gherkins, tabasco, egg yolk & sourdough crostini, 16



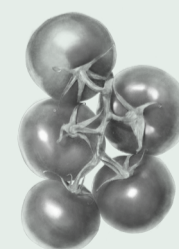
Mains

- Caesar salad** - grilled chicken, anchovies, Parmigiano Reggiano & croutons, 12/22
- Tuna Niçoise salad** - heritage tomatoes, potatoes, olives, French beans & boiled egg, 12/22
- Roasted aubergine, butterbean purée**, peppers, courgettes & chimichurri (Ve), 12/22
- Slow cooked lamb ragù**, rigatoni, 13/24
- Rigatoni**, Genovese pesto or pomodoro (Ve), 10/18
- South coast moules marinière**, 15/22
- Chickpea & squash tagine**, jewelled bulgar pilaf (Ve), 22
- The Ickworth burger** - streaky bacon, Gouda, black pepper mayo & fries, 23
(‘Beyond Meat’ vegan option available)
- Fish ‘n’ chips**, mushy peas, tartare sauce & curry sauce, 22
- Pie of the day** & one side of choice, 24



Grilled

- Steak frites**, Paris butter & peppery rocket, 26
- Chicken souvlaki**, Greek salad & tzatziki, 24
- Pork chop**, green sauce & one side of choice, 30
- Rib-eye**, confit tomatoes, thousand-layer potatoes & béarnaise, 38
- Monkfish**, crushed new potatoes & chimichurri, 32
- Fish of the day** & one side of choice, MVP



Sides

Fries, 5 | Chunky chips, 5 | Rocket & parmesan, 6 | Greek salad, 6
Veg of the day, 6 | Heritage potatoes & herb butter, 6

If you have a food allergy or intolerance, please speak to a member of our team. (V) Vegetarian, (Ve) Vegan. All our food and drinks are freshly prepared on our premises where we handle all allergens. 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 a half portion at half price.

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Wine

Sparkling

	125ml	175ml	250ml	Bottle
Brut Réserve NV, Taittinger - France	16			85
Prestige Rosé NV, Taittinger - France				95
Comtes Blanc de Blancs 2013, Taittinger - France				210
Stelle d'Italia NV, Prosecco - Italy	8			41
Stelle d'Italia, Prosecco DOC Rosé - Italy				43
Classic Reserve, Hattingley - England	13			68



Rosé

	125ml	175ml	250ml	Bottle
Pinot Grigio Blush, Il Sospiro - Italy	6	8	11	29
AIX, Coteaux D'Aix - France	9	12	16	45
Love by Léoube Organic Rosé, Château Léoube - France	10	14	19	55
Secret de Léoube Organic Rosé, Château Léoube - France				65

White

	125ml	175ml	250ml	Bottle
Crisp, Dry & Light				
Vinho Verde, Fonte, Aveleda - Portugal	6	8	11	29
Pinot Grigio Venezia Vigna Mescita IGT, Sartori - Italy				33
Coeur du Mont Sauvignon Blanc, Vignobles Dubard - France				36
Picpoul de Pinet, Réserve Roquemolière - France	8	10.5	14.5	39
Gavi di Gavi, La Minaia, Nicola Bergaglio - Italy				46
Domaine de Vauroux, Chablis - France				60
Aromatic & Fruity				
Les Archères, Vermentino - France				33
Riesling, Eins Zwei Dry, Weingut Leitz - Germany				41
Martin Códax, Albarino - Spain	9	12	17	49
Reserve Sauvignon Blanc, Rapaura Springs - New Zealand	9.5	12.5	17.5	53
Frescobaldi, Pomino Bianco - Italy				55
Santorini Assyrtiko, Domaine Sigalas - Greece				65
Fuller-bodied & Oaked				
Les Mougeottes Chardonnay, IGP Pays d'Oc - France	8	10.5	14.5	39
Soave DOC Sereole, Bertani - Italy	8.5	11.5	16	45
Grande Reserve White, Viognier, Ixsir - Lebanon				59
Ladies Who Shoot Their Lunch, Wild Ferment Chardonnay, Fowles Wine - Australia				64
The FMC, Chenin Blanc, Ken Forrester Wines - South Africa				85
Puligny-Montrachet, Maison Roche de Bellene - France				135

Red

	125ml	175ml	250ml	Bottle
Fruity & Juicy				
Carignan/Grenache, Vin de France, La Lande - France	6	8	11	29
Merlot IGP Pays d'Oc, Longue Roche - France	6.5	8.5	11.5	32
Barbera Amonte, Volpi - Italy				34
Domaine de Petit Roubié, Organic Syrah - France				36
Brouilly 23, Louis Tete - France				52
MOMO Organic Pinot Noir, Seresin Estate - New Zealand	11	16	22	58
Smooth, Rounded & Elegant				
Carmenere, De Martino Estate, Chile				38
Crianza, Care - Spain	8	10.5	14.5	40
Susana Balbo Signature, Cabernet Sauvignon, Argentina				54
Château La Croix Romane, Lalande-de-Pomerol - France				58
Côte de Beaune-Villages, Joseph Drouhin - France				95
Margaux 3ème Cru, Château Desmirail - France				120
Full-bodied, Rich & Spicy				
Maison Sinnae, Cotes du Rhone Villages Laudun Rouge, Luna - France				41
Reserva Malbec, Finca La Celia - Argentina	8.5	11.5	16.5	46
Are You Game? Shiraz, Fowles Wine - Australia	9	12	17	48
Sierra Cantabria, Rioja Reserva - Spain				60
Barolo DOCG, Fontanafredda - Italy				85
Napa Cabernet Sauvignon, Beaulieu Vineyard - USA				105

Alcohol Free

	125ml	175ml	250ml	Bottle
Wild Idol, Alcohol Free Sparkling Rosé - Germany	10			40
NV Zero Point Five, Pinot Noir 0.5%, Leitz - Germany	5	7	9	23
NV Eins Zwei Zero Riesling 0.0%, Leitz - Germany	5	7	9	23

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