The Ickworth

SUFFOLK

A La Carte

Ickworth Hotel 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

Rosemary & sea salt focaccia, olive oil & balsamic (Ve), 6
Garlic & herb marinated olives (Ve), 6 | **Venison snags**, mustard mayo, 7
Salt cod & cheddar croquettes, herb mayo, 8 | **Roasted onion & thyme dip**, crisp bread (Ve), 6

Starters

Seasonal soup, focaccia, (Ve), 10
Slow cooked beef cheeks, celeriac purée, leeks, 13
Crown Prince squash & sage gnocchi, spinach, hazelnut & Parmesan (V), 12
King prawns, Nduja butter, white beans, 15
Local Suffolk charcuterie, grain mustard, pickles, 12
Whole sardines, roasted cauliflower purée, lemon, caper, herbs, 13
Roasted beetroot, chicory & apple, cashew nut cream (Ve), 11

Mains

Dedham Vale rib steak burger, BBQ shredded beef, lettuce, tomato, relish & onion ring, 24
Char grilled chicken, bacon & cheese burger, lettuce, tomato, house slaw, 23
The Ickworth Dog, pork & Emmental sausage, King Slayer onions & relish, 23
'Beyond Meat' plant based burger, charred pepper, lettuce, tomato, house slaw, relish (Ve), 23

Handmade pappardelle, with choice of:
Beef, mushroom & red wine ragù, 28
Dingley Dell pork & fennel meatballs, tomato & herb sauce, pesto, 28
Roasted celeriac, cavolo nero, sage & parmesan (V), 25

Fish 'n' chips, crushed peas, tartare sauce, 23
Roast cod loin, preserved lemon mash, fennel, samphire & shellfish sauce, 28
Old Winchester souffle, braised leeks & spinach, walnut pesto (V), 22
Butternut, mushroom & chestnut 'brick', tarragon & silken tofu sauce, toasted seeds (Ve), 24
Puff pastry game pie, creamy mash, 26
Mushroom, charred leek & tofu puff pastry pie, new potatoes (Ve), 25

Sides & Sauces

Fries (Ve), 6 | **Chunky chips** (Ve), 6 | **Creamy mash** (V), 6 | **Beetroot gratin** (V), 7
Aged cheddar mac 'n' cheese (V), 7 | **Cavolo nero**, caramelised onions & garlic (Ve), 6
Carrots & peas, thyme (Ve), 6 | **Mixed leaf salad** (Ve), 6
Charred hispi cabbage, lemon & garlic labneh, chilli & pistachio (V), 8
Red wine jus, 4 | **Peppercorn sauce**, 4 | **Bearnaise** (V), 4 | **Chimichurri** (Ve), 4

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.

Wine List

Sparkling

	125ml	Bottle	Magnum
Classic Reserve, Hattingley - England	15	85	
Brut NV Argeo Prosecco, Ruggeri - Italy	9	48	
Laurent-Perrier La Cuvée - France	17	89	
Laurent-Perrier Cuvée Rosé - France	23	130	
Wild Idol, Alcohol Free Sparkling Rosé - England	10	40	240
Laurent-Perrier Blanc de Blancs Brut Nature - France		180	

White

	175ml	500ml Carafe	Bottle
Anciens Temps Blanc, Vin de France - France	8	21	29
Picpoul de Pinet, Réserve Roquemolière - France	10	27	38
Classic Sauvignon Blanc, Rapaura Springs - New Zealand	12	34	48
Domaine de Varoux, Chablis - France	18	52	75
Blanco Sobre Lías, Care - Spain			35
Martín Códax, Albariño - Spain			54
Sandbar Bacchus, Lyme Bay - England			60
Hautes Pistes Chardonnay, Aubert & Mathieu - France			50
Haus Klosterberg Riesling White Capsule, Markus Molitor - Germany			64
Viejas Tinajas Muscat, De Martino, 2022 - Chile			80
Sancerre 'Le Grand Rochoy' Blanc, Organic, Domaine Laporte, 2023 - France			90
The FMC, Chenin Blanc, Ken Forrester Wines - South Africa			120
Puligny Montrachet, Les 8 Climats, Alain Chavy, 2023 - France			160
Meursault 1er Cru Les Perrières, Jean-Michel Gaunoux, 2016 - France			210

Red

	175ml	500ml Carafe	Bottle
La Cadence Rouge, Vin de France - France	8	21	29
Crianza, Care - Spain	11	30	43
Appellation Vista Flores Malbec, Catena - Argentina	14	38	54
Rachel Pinot Noir Organic, Seresin Estate, 2024 - New Zealand	22	58	85
Mar de Cal, Tempranillo Organic, Verum - Spain			35
Biferno Rosso DOC, Palladino - Italy			38
Beaujolais Villages, Louis Tête - France			48
Cabernet Sauvignon, The High Trellis, d'Arenberg - Australia			60
Valpolicella, Ripasso Valpantena DOC, Bertani - Italy			73
Château La Croix Romane, Lalande-de-Pomerol - France			75
Barolo DOCG, Fontanafredda, 2021 - Italy			90
Côte de Beaune-Villages, Joseph Drouhin, 2021 - France			100
Margaux 3eme Cru, Chateau Desmirail, 2019 - France			120
Il Blu Rosso di Toscana Organic, Brancaia, 2020 - Italy			160
Nuits-Saint-Georges 1er Cru Damodes, Joseph Drouhin, 2023 - France			210

Rosé

	175ml	500ml Carafe	Bottle
Fonte Vinho Verde Rosé, Aveleda - Portugal	9	25	35
AIX, Coteaux d'Aix-en-Provence - France	12	39	45
Love by Leoube Organic Rosé, Domaine de Leoube - France	14	42	60

Dessert & Port

	50ml	Bottle
Garonnelles Sauternes - France	7	40
Patricius, L. H. Tokaji Katinka - Hungary	8	50
Chateau d'Yquem, Sauternes, 2015 - France	30	220
Quinta do Crasto, NV Tawny 10YO - Portugal	14	75
Quinta do Crasto, LBV Port - Portugal	9	45

125ml measures of wines by the glass are available upon request.
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