



ice

EASTER

SATURDAY 30TH &
SUNDAY 31ST MARCH

£25 TWO COURSES
OR £30 THREE COURSES

STARTERS

DUCK LIVER PARFAIT, BRIOCHE AND RED ONION MARMALADE (GFO)

TEMPURA SQUID WITH GARLIC MAYO (GF)

ASPARAGUS SPEARS WITH HOLLANDAISE SAUCE AND TOASTED ALMONDS (VE, GF)

MAINS

FISH PIE WITH CHEESY MASH AND SAMPHIRE SALAD

BUTTERNUT SQUASH, SALT BAKED BEETROOT AND RED ONION TART TATIN
WITH GOATS CHEESE AND BASIL SALAD (VEO)

ROAST LEG OF LAMB WITH MINT SAUCE SERVED WITH HONEY ROASTED CARROTS AND
PARSNIPS, CAULIFLOWER AND LEEK CHEESE, ROAST POTATOES (GF)

ROAST DRY AGED RIBEYE OF HEREFORD BEEF, YORKSHIRE PUDDING AND HORSERADISH SAUCE
SERVED WITH HONEY ROASTED CARROTS AND PARSNIPS, CAULIFLOWER
AND LEEK CHEESE, ROAST POTATOES (GFO)

SLOW COOKED PORK BELLY, CRACKLING AND APPLE SAUCE SERVED WITH HONEY ROASTED
CARROTS AND PARSNIPS, CAULIFLOWER AND LEEK CHEESE, ROAST POTATOES (GF)

DESSERTS

CHOCOLATE BROWNIE, CHOCOLATE SAUCE, VANILLA GELATO (V, GF)

STICKY TOFFEE PUDDING, CARAMEL SAUCE, CARAMEL GELATO (V)

WHITE CHOCOLATE MOUSSE, POACHED RHUBARB (V, GF)

LEMON AND THYME SPONGE WITH HIBISCUS SORBET AND SABLE BISCUIT (VE)

V - VEGETARIAN VE - VEGAN VEO - VEGAN OPTION AVAILABLE GF - GLUTEN FREE GFO - GLUTEN FREE OPTION AVAILABLE

VISIT WWW.ICE.RESTAURANT OR CALL 01359 270102 TO BOOK

TABLE AVAILABILITY: SATURDAY 10AM-3PM & 5PM-9PM | SUNDAY 10AM - 4PM



ice

EASTER

SATURDAY 30TH &
SUNDAY 31ST MARCH

CHILDREN'S MENU
£15 THREE COURSES

STARTERS

TEMPURA SQUID WITH GARLIC MAYO (GF)

CHEESY GARLIC FOCACCIA (V)

MAINS

ROAST LEG OF LAMB WITH MINT SAUCE SERVED WITH HONEY ROASTED CARROTS AND
PARSNIPS, CAULIFLOWER AND LEEK CHEESE, ROAST POTATOES (GF)

ROAST DRY AGED RIBEYE OF HEREFORD BEEF, YORKSHIRE PUDDING AND HORSE RADISH SAUCE
SERVED WITH HONEY ROASTED CARROTS AND PARSNIPS, CAULIFLOWER
AND LEEK CHEESE, ROAST POTATOES (GFO)

SLOW COOKED PORK BELLY, CRACKLING AND APPLE SAUCE SERVED WITH HONEY ROASTED
CARROTS AND PARSNIPS, CAULIFLOWER AND LEEK CHEESE, ROAST POTATOES (GF)

BUTTERNUT SQUASH, SALT BAKED BEETROOT AND RED ONION TART TATIN
WITH GOATS CHEESE AND BASIL SALAD (VEO)

DESSERTS

CHOCOLATE BROWNIE, CHOCOLATE SAUCE, VANILLA GELATO (V, GF)

STICKY TOFFEE PUDDING, CARAMEL SAUCE, CARAMEL GELATO (V)

2 SCOOPS OF GELATO OF YOUR CHOICE (VEO, GF)

V - VEGETARIAN VE - VEGAN VEO - VEGAN OPTION AVAILABLE GF - GLUTEN FREE GFO - GLUTEN FREE OPTION AVAILABLE

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