



IFORD MANOR
— Café & Kitchen —

MENU

Spring 2024



LUNCH

NIBBLES

Marinated Olives *(vg) (gf)* 6

FERMENTED SMALL PLATES

House sourdough | *Iford cultured butter, house fermented yeast, lacto-fermented garlic honey* *(v) (vg opt.) (df opt.)* 8

Raviole du Dauphiné | *House made ricotta, brown butter, parmesan, herbs* *(v)* 12

Slow-cooked “Bertha”-barbequed short rib of beef | *glazed with dandelion & burdock, pickled red onion, fermented rainbow slaw* *(gf) (df)* 14

Ember roasted pickled heritage beetroot salad | *House-made whipped ricotta, candied walnuts, homemade beet balsamic* *(v) (gf) (df opt.)* 12

Cured & pounded chalk stream trout | *Lobster parfait toast, confit lemon* *(df) (gf opt.)* 14

SMALL PLATES

Wye Valley asparagus, new potato & pea salad | *rocket, hollandaise, basil* *(v) (vg opt.) (gf)* 10

Iford Charcuterie Board | *Estate-cured meats & salamis, walled garden chutney, pickles & Iford sourdough, Iford cultured butter, lacto-fermented garlic honey* *(gf opt.) (df opt.)* 15

Cornish crab arancini | *Brown crab & chickpea purée, spicy fermented Estate wild garlic* *(gf) (df opt.)* 14

**(v) Vegetarian (vg) Vegan (gf) Gluten Free (df) Dairy Free
PLEASE ASK FOR A COPY OF OUR ALLERGY MENU**

Although we take great care in preparing our dishes,
please note that we are unable to guarantee
that cross-contamination of any allergen has not occurred.

HOUSE-MADE FRESH PASTA

- Bucatini | *Iford smoked bacon, tomato & confit garlic sauce, pangrattato crumb, pecorino* (df opt.) (gf opt.) 19
- Spaghetti alla trapanese with Cornish Dave's scallops | *tomato, almond & garlic pesto, fresh herbs, chilli, pangrattato crumb* (gf opt.) 21
- Herb Orecchiette | *Wye Valley asparagus, pea & wild garlic sauce, crispy sage, pangrattato crumb* (vg) (df) (gf opt.) 19

LARGER PLATES

- Catch of the Day grilled over coals on the Bertha | *sourdough flatbread, bouillabaisse butter, fire-wokked soya-dressed wilted greens* 24
- Creedy Carver Chicken, grilled on the Bertha | *chorizo purée, ember-baked potato, charred corn salad, parsley chimichurri* (df) (gf) 25
- Tom the farmer's lamb, cooked on the Bertha | *sweetheart cabbage, rosti, lamb & rosemary sausage, norinade pesto* (df) (gf) 25
- Iford Burger | *Iford Estate-reared beef, chargrilled on the Bertha with house-baked bun, thick slab of house-cured smoked bacon, Westcombe mature cheddar, salad, fermented rainbow slaw, pickled onion, house sauce, Koffman fries.* 23
- Artichoke risotto | *pea & lettuce salad, parmesan, truffle* (v) (vg opt.) (gf) (df opt.) 21

SIDES

- Koffman fries | *truffle aioli* (vg opt.) (gf) (df opt.) 7
- Estate salad | *seasonal vinaigrette* (vg) (df) (gf) 7
- Iford Cider-battered onion rings | *aioli* (vg) (df) 7

DESSERTS

Pistachio financier <i>Nutella namelaka, candied hazelnuts, crème fraîche, caramelised orange-vanilla gel</i> (v) (gf)	10
Yuzu set cream <i>Orange-polenta genoise, basil, candied fruit, citrus sorbet, mint</i> (v) (gf)	10
Trio of cheese <i>Sourdough crackers, house chutney</i> (v) (gf opt.)	10
House-made gelati & sorbetti <i>Sourdough wafer, fresh fruit, toasted marshmallow</i> (vg opt.) (df opt.) (gf opt.)	9
<i>Consider a glass of Domaine des Forges, Coteaux du Layon; 70ml</i>	5

AFTERTHOUGHTS

Coffees (decaf available)

Espresso (Sgl / Dbl) 2.6 / 3.0	Latte	3.8
Americano 3.4	Flat White	3.8
Cappuccino 3.8	Decaf	+3

Teas

House Blend 3.2	Rose Scented China	3.8
Decaf House Blend 3.8	Jasmine Pearls	4.4
Lavender Earl Grey 3.8	Summer Fields (caff. free)	3.8

A full list of teas and coffees is available in the drinks menu.

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