

The West Wing

R E S T A U R A N T

Winter Menu

We try to source our food from local producers as much as possible; East Anglia is a haven for fresh fruit, vegetables, herbs, livestock, fish and dairy products. We change our menus to reflect the seasons; however we may need to replace dishes if the growing season finishes earlier.

We hope you enjoy the dishes we have chosen, prepared and cooked today.

11.30am – 3.00pm

Homemade Soup £4.75 (v)

served with crusty warm bread

Scotch Broth £5.25 (gf)

served with crusty warm bread

Grilled Fillets of Mackerel £5.35 / £9.75 (gf)

rhubarb and horseradish compote and sauté potatoes

Duck Rillet £6.00 (df)

Homemade piccalilli and crusty warm bread

Poached Gnocchi £6.00 / £9.00

roasted pumpkin, sage and parmesan

Beef and Vegetable Casserole £6.25 / £9.50

mashed potato and dumplings

Honey and Mustard Roasted Suffolk ham £6.75 / £9.95

bubble and squeak and fried free range egg

Macaroni Cheese £4.95 / £7.95 (v)

mature cheddar and tomato

Ickworth Fish Chowder £6.50 / £9.75

sustainable fish stocks from the north sea, saffron potatoes and aioli

Please see the blackboard or ask a member of the team for today's specials

Extras

Olives £2.50 (v, df, gf) Farmhouse Bread and Butter £1.95 (v)

Seasonal Vegetable £2.50 (v, df, gf) Home Roasted Seasoned Mixed Nuts £2.95 (v,gf)

Sandwiches

Made with wholemeal bread, served with crisp 'slaw

Mature English Cheddar, spring onions and mayonnaise £4.25 (v)

Free Range Egg, mayonnaise and cress £3.95 (v)

Honey and Mustard Glazed Suffolk Ham tomato chutney £4.75

Tuna Fish sweetcorn and mayonnaise £4.95

Just for Children

Beef and Vegetable Casserole, mash & dumplings £4.75 **Roast Ham**, bubble & squeak with fried egg £4.25

Macaroni Cheese £3.95 (v) **Beans on Toast**, with, or without cheese £3.15 (v)

Desserts

Served with either pouring cream or vanilla ice cream

Golden syrup sponge £4.95 (v)

Spiced Bread and Butter Pudding £4.75 (gf)

Poached Autumn Fruits in Earl Grey £4.50 (gf)

Vanilla and Honey and Cinnamon Ice Cream supplied by Criterion Ices £3.90

Please inform us if you have a dietary requirement, as we can adapt many of our dishes to ensure you eat well at Ickworth

v = vegetarian, df = dairy free, gf = gluten free

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Drinks

Hot Drinks

The coffee bean used at Ickworth is Fairtrade, Rainforest Alliance Certified and Organic.

Americano Coffee £1.85 Espresso £1.70 Double Espresso £2.20

Cappuccino, Latte £2.40 or Decaf. £2.30

Hot Chocolate £2.40 Hot Chocolate with whipped cream £2.70

Our teas are supplied by Twinings

Pot of Tea £1.60 (we also have Decaf Tea)

Earl Grey, Chamomile, Peppermint, Blackcurrant, Ginseng & Vanilla, Green tea, Darjeeling and Assam £1.75

Bottled Beers/Drinks

Amstel (5%) £3.10, Kronenbourg (5%) £3.10, Fosters £3.00 (5%) £3.00
Old Speckled Hen 500ml (5.2%) £3.50, Bulmers Original Cider (4.5%) £3.90

Wines

The grapes are grown on the Estate by Charles and Jillian Macready and bottled locally

By the glass

Ickworth Red, White or Rose £5.25 (11%)

House Wine Fortant Red (13%) White (12.5%) £4.50

By the bottle

Ickworth Red, White or Rose £21.00

House Wine Fortant Red or White £17.50

Suffolk Pink Sparkling (11.5%) £35.00

Cold Drinks

English Malvern Sparkling or Still Water 330ml £1.65 / 1ltr £3.75

Elderflower or Ginger & Lemongrass Presse £2.50

James White Organic Apple or Organic Pear Juice £2.50

Coke, Diet Coke, Sprite Icon 330ml, £1.95

J2O Orange and Passionfruit £1.95, Appletise £1.75

Tomato, Grapefruit, Pineapple, Orange Juice 200ml £1.65

Slimline Tonic Water, American Ginger Ale, Bitter Lemon 125ml £1.20

Children's Choice

Glass of Milk £1.50

Orange, Lime, Blackcurrant Squash £0.70

Fruit Smoothie £1.60

All our cakes are made on site by our baker Ann Wreathall and her team. Ann has worked on the estate producing cakes for 9 years.

All prices are inclusive of VAT.

We do produce Gluten Free food and cakes, but cannot guarantee they are produced in a Gluten Free environment. Unfortunately we cannot produce any food that is guaranteed nut free as our kitchens do not allow us to produce nut free products