

Coffee / hot chocolate

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

Americano Coffee	£1.95
Espresso	£1.75
Double Espresso	£2.25
Cappuccino	£2.40
Latte	£2.45
Decaf	£2.45
Hot Chocolate	£2.45
Hot Chocolate with whipped cream	£2.75
Add an extra shot of coffee to any hot drink for	£1.00



Teas

Our teas are supplied by Twinings

Traditional English Tea or Decaf Tea	£1.80
Earl Grey, Darjeeling, Assam, Chamomile, Peppermint, Blackcurrant Ginseng & Vanilla or Green Tea with orange and lotus flower	£1.90

We also serve Soya and goats milk in replacement for our semi-skimmed milk.

Bottled beers & cider

Amstel (5%)	£3.10
Fosters (5%)	£3.00
Old Speckled Hen (5.2%)	£3.50
Bulmers Original Cider (4.5%)	£3.80

Wines

Charles and Jillian Macready grow grapes on the Estate in the old walled garden; the wines are produced in Suffolk
By the glass

Ickworth Red, White or Rose (11%)	£5.50
House Red (13%), White or Rose (12.5%)	£4.25

Standard wine measure is 175ml per glass

By the bottle

Ickworth Red, White or Rose	£23.00
House Red, White or Rose	£16.00

All wines subject to availability / ABV's may vary.

Soft drinks

Still and Sparkling Water	500ml	£1.90	1ltr	£3.75
Elderflower or Ginger & Lemongrass Presse	275ml	£2.50		
James White Organic Apple/ Organic Pear Juice	250ml	£2.50		
	330ml	£1.95		
Orange and Passionfruit	275ml	£1.95		
Apple & Pear	275ml	£1.75		
Tomato, Pineapple, Orange Juice	200ml	£1.65		
Slimline Tonic Water, American Ginger Ale, Bitter Lemon	125ml	£1.20		
Glass of Milk		£1.25		
Orange, Lime or Blackcurrant Squash		£0.70		
Fruit Smoothie		£1.25		

The West Wing

R E S T A U R A N T



Ickworth House

National Trust

The West Wing

R E S T A U R A N T

For details on corporate events, conferences, dinners, exhibitions and weddings from 40 – 220 people, please visit our website – www.ickworthwestwing.co.uk or contact Mary Myers 01284 735957

Winter Menu

Many of the ingredients used in preparing our dishes have been harvested from the walled gardens managed by our head gardener Sean Reid. Sean is also working closely with two local schools who are looking after two additional plots. The rest of our ingredients are from local producers in and around East Anglia which is a haven for fresh fruit, vegetables, herbs, livestock, fish and dairy products. We hope you enjoy the dishes we have chosen, prepared and cooked today.

Brunch

Morning selection served until 12.00pm

Bacon sandwich	£2.75
Scrambled egg on toast (v)	£2.25
Baked beans on toast with or without cheese (v)	£3.25
Add additional bacon, sausage or salmon each for	£1.00

Homemade scones

Plain, Cheese or Fruit served with

Butter, jam and cream	£3.30
Butter and jam	£2.60
Butter	£1.85

Homemade cakes

From the sideboard

A selection of delicious homemade cakes.

Please take a look before we take your order £1.85 to £2.95

Our baker Ann Wreathall has worked at Ickworth for 9 years. Ann and her team make all our cakes and scones on site.

**PLEASE VIEW THE BLACKBOARD
FOR TODAY'S SPECIALS**

**Where two prices are shown against a dish,
they can be served as either a small or large dish**

**When you are ready, please make your
way to the counter to pay your bill**

Please inform us if you have a dietary requirement, as we can adapt many of our dishes to ensure you eat well at Ickworth. We produce food and cake using ingredients containing no gluten, but cannot guarantee they are produced in a Gluten Free environment. Unfortunately, we cannot produce any food that is guaranteed nut free.

v = vegetarian

df = dairy free

gf = no gluten containing ingredients

RT =



CERTIFIED
SUSTAINABLE
SEAFOOD
MSC
www.msc.org



Seafood with this mark comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery

The Sodexo Chain of Custody number for MSC is MEP-C-084

Lunch

Lunch selection served between 12pm to 3.00pm Monday to Friday and until 3.30pm at the weekends

Homemade soup of the day (v, gf)	£4.95
Homemade smoked mackerel pate (gf)	£5.75 / £8.25
With horseradish, beetroot and potato salad	
Winter vegetable strudel (v)	£4.95 / £7.95
With honey roasted parsnips, carrot and ginger sauce	
One pot Atlantic fish pie 	£8.75
Selection of sea food in a white wine and dill sauce served with creamy mashed potato and topped with a puff pastry lid	
Lamb and lemon thyme casserole (gf)	£8.75
With braised red cabbage and creamy mashed potato	
Roasted pumpkin and three cheese basil bake (v, gf)	£8.50
Char-grilled pork Loin Steak (gf) 	£8.75
With sage butter, apple -slaw, leek & onion potato	

Side orders

Bread & butter	£1.95
Honey roasted parsnips (df)	£2.50
Seasonal vegetable (df)	£2.50

Sandwiches

Mature English Cheddar with Orchard chutney (v)	£4.50
On sliced Suffolk granary bread	
Cumberland sausage & onion	£4.95
Served in a Harvester baton	
Prawns, cucumber and iceberg lettuce ciabatta	£5.50
With Marie Rose dressing	
Smoked salmon and cream cheese bagel	£5.50

Just for children

Soup of the day (v, gf)	£2.95
Beans on toast with or without cheese	£3.25
Cumberland sausage and mash	£4.50
Roasted pumpkin and three cheese basil bake (v)	£4.50
Lamb and lemon thyme casserole (gf)	£4.95

Desserts

Steamed syrup sponge and custard (v)	£4.50
Chocolate pot with shortbread (v, gf)	£4.50
Crumble of the day with cream or custard (v)	£4.50
A selection of Criterion ice cream, 2 scoops for £2.00 please ask your server for today's choice.	