

Sunday Lunch at The Ickworth

25.00 for two courses

If you have an allergy to certain foods, please inform a member of the team before ordering.

(VE) – Vegan



To Start

Gloucester Old Spot pork terrine

Green chutney, toasted sourdough
and pickles

Baby beetroot salad (VE)

Broad beans, sumac lavosh and hazelnuts

Newlyn sardines

Sourdough, garlic and chilli



To Follow

Claydon Farm chicken ballotine

Ickworth garden herb butter roasted
heritage carrots, Yorkshire pudding,
potatoes, and chicken jus

Lowestoft wild bass

Baby leeks, sorrel and tomato hollandaise

Confit tomato galette (VE)

Olive caviar, wilted spinach, cashew
and basil cream



To Finish

Cambridge burnt cream

Sablé biscuits

Suffolk rhubarb and crumble trifle

Selection of Criterion ice cream

Not done yet? For just £6 extra, treat yourself to another course.

A discretionary service charge of 10% will be added to your bill, and all prices are inclusive of VAT.

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The Bloody Mary

9.00

Sapling Vodka

Sapling is a climate positive British wheat vodka that gives back to the environment by planting one tree for every bottle sold. Each tree can absorb up to 1.5 tonnes of carbon in its lifetime; more than 50 times the amount of carbon made during its production, making each Sapling cocktail significantly climate positive. Sapling has planting projects across the UK in Bristol and London to tackle urban pollution and help reconnect people with nature, and in Scotland, Sussex and Exeter on reforestation projects. Since 2018, Sapling have planted over 20,000 trees and 30 different native species.

The Pickle House Spiced Tomato Mix

Florence founded The Pickle House after a trip to New York, where she was first introduced to a Pickleback; a shot of whiskey followed by a shot of pickle juice. The whole concept seemed bonkers, but once she tried it, she was hooked. Once back in London, she started concocting her own pickle juice recipe and adding it to an array of different cocktails. Her favourite was a Bloody Mary, which led her to launch the infamous Spiced Tomato Mix. Using only the finest ingredients, The Pickle House Spiced Tomato Mix is a blend of tomato juice, pickle juice, fresh horseradish, black pepper and their own spice mix. All hand produced and bottled on Florence's grandparents' farm in Suffolk.



The Meat

East Anglian Foods is a family run butcher in the heart of Bury St Edmunds, which supplies high-quality locally sourced meat and poultry. Established in 2006, it has grown to be a leading retail butcher, developing strong relationships with local producers offering high quality and provenance.



The Veg

Established in 2005 to meet the burgeoning culinary scene in East Anglia, Fisher and Woods was the culmination of the founder's experience as the head chef of a prestigious hotel and restaurant and 20 years working within a leading national food service. We work closely with Fisher and Woods to showcase some of the best seasonal produce that East Anglia has to offer, and are proud to offer such produce on our menu today.



The Ickworth

SUFFOLK