



The Tickell Arms

TO KICK OFF..

Choice of 3 or 4 real ales from £3.40 a pint
 Tickell Cocktail (please ask server for today's cocktail)
 Glass of Sparkling Rosé from Limoux (125ml) £7.75
 Glass of Joseph Perrier Champagne (125ml) £8.90
 Pork Crackling with Apple Sauce £3.00
 Olives £3.50

STARTERS

Soup of the Day (v)	£6.00
Quinoa & Beetroot (v) <i>Baby Leaves, Pickled Vegetables</i>	£6.50
Parmesan & Chive Gnocchi (v) <i>Mushroom, Kale, Tomato & Shallot Sauce Vierge</i>	£7.50
Prosciutto Ham <i>Lamb's Lettuce, Celeriac Remoulade, Pear</i>	£7.50
Mackerel Fillet <i>Cucumber, Yoghurt, Apple, Dill</i>	£7.50
Duck Parcel <i>Sweet & Sour Cucumber, Soy & Ginger Dressing</i>	£8.00
Clam & Crayfish Risotto <i>Wild Garlic</i>	£8.00

SIDES

Wild Garlic Farro Grain	£4.00
Crushed Peas, Mint & Feta	£4.00
Jersey Royal Potatoes <i>Marjoram Butter</i>	£4.00
Balsamic Roasted Tomatoes	£4.00
Mixed Leaf Salad	£3.50
Chips	£3.50

MAINS

Squash & Tallegio Dumplings (v) <i>Tenderstem Broccoli, Spinach, Marjoram Butter</i>	£12.00
Sausage & Mash <i>Steamed Greens, Onion Gravy</i>	£13.50
Smoked Haddock & Leek Fishcakes <i>New Potatoes, Salad, Herb Mayo</i>	£17.00
Lamb Rump <i>Fondant Potato, Crushed Peas, Mint & Feta, Port Sauce</i>	£18.50
Duck Breast <i>Wild Garlic Farro Grain, Duck Leg Terrine, Tenderstem Broccoli, Rhubarb</i>	£18.00
Whole Lemon Sole <i>New Potatoes, Baby Leeks, Caper Brown Butter, Fennel</i>	£19.00
10oz Rump Steak <i>Hand Cut Chips, Balsamic Tomatoes, Peppercorn or Port Sauce</i>	£23.00
10 oz Rib-eye Steak* <i>Hand Cut Chips, Balsamic Tomatoes, Peppercorn or Port Sauce</i>	£25.00

* Cambscuisine donates 25p from each Rib-eye Steak purchased to a local charity, Wintercomfort

STEAK NIGHT

Every Tuesday night at The Tickell we present a selection of Steaks and Chops at the table for you to choose. All are served with Chips or Mash and a Choice of Sauce.



The Tickell Arms

The Tickell Arms is a passionate local business devoted to providing fresh, seasonal and where possible locally sourced food. Our style can be best described as Modern British & European with a regularly changing menu.

Food is keenly prepared, presented and served by a knowledgeable team. The wine list is thoroughly researched and focused on the Languedoc-Roussillon region of France. Real ales and lagers are from local breweries.

WHAT'S ON?

STEAK NIGHT

Every Tuesday Evening

We present different cuts of meat at your table for you to choose from. All served with Chips or Mash & a Choice of Sauce.

THE TICKELL ANNUAL BEER FESTIVAL

26th, 27th, 28th May 2017

25+ real ales, some cracking live bands and SmokeWorks BBQ. Not to be missed!

CHILDREN'S MENU

Main Course & Scoop of Ice Cream
£7

Pork Sausages, Mash & Peas

Chickpea Fingers, Red Pepper
Ketchup, Salad

Fritto Misto, Lemon Mayo, Chips

Child's Roast (Sunday lunch only)

SET MENU

*Available Monday-Friday Lunchtime & Sunday-Thursday Evening
(Excludes Bank Holidays)*

£16 for 2 courses | £22 for 3 courses

STARTERS

Poached Hen's Egg (v)

Frisée & Chicory, Pine Nuts & Lemon Dressing

Smoked Mackerel & Horseradish Pâté

Pickles & Crispbreads

Chicken Terrine

Celeriac Purée, Watercress

MAINS

Chickpea Panisses (v)

Red Pepper Purée, Baby Gem & Pea Fricassee

Grey Mullet

Coconut Dahl, Cauliflower & Crispy Shallots

Pork & Chorizo Stroganoff

Tagliatelle

DESSERTS

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream

Two Cheese Cheeseboard

Served with Biscuits, Chutney & Grapes

SANDWICHES

Available Monday-Saturday Lunchtimes.

Served with Chips & Mixed Leaves £9

Beef, Horseradish, Watercress

Comté Cheese & Chutney

