



# 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 &amp; 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 &amp; Sour Cucumber, Soy &amp; 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

<del>Squash &amp; Taleggio Dumplings (v)</del> <i>Tenderstem Broccoli, Spinach, Marjoram Butter</i>	£12.00
Sausage & Mash <i>Steamed Greens, Onion Gravy</i>	£13.50
<del>Smoked Haddock &amp; Leek Fishcakes</del> <i>New Potatoes, Salad &amp; Herb Mayo</i>	£17.00
Lamb Rump <i>Fondant Potato, Crushed Peas, Mint &amp; Feta, Port Sauce</i>	£18.50
Duck Breast <i>Sautéed New Potatoes, 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 & Crispbread*

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

*Gluten-Free Penne*

### DESSERTS

GF Sticky Toffee Pudding

*Toffee Sauce, Vanilla Ice Cream*

Two Cheese Cheeseboard

*Served with Chutney & Grapes*

