



# The Tickell Arms

## TO KICK OFF...

Choice of 3 or 4 real ales from £3.60 a pint  
 Tickell Cocktail (please ask server for today's cocktail)  
 Glass of Sparkling Rosé from Limoux (125ml) £7.50  
 Glass of Joseph Perrier Champagne (125ml) £9.50  
 Pork Crackling with Apple Sauce £3.50  
 Olives £3.50

## STARTERS

Mushroom & Celeriac Soup (v) £6.00  
*Truffle Oil*

Mackerel Tartare £7.00  
*Cucumber, ~~Horseradish Cream~~*

Smoked Salmon (n) £7.50  
*Mixed Salad Leaves, Walnut & Raspberry Dressing*

## MAINS

Spinach & Aubergine Pearl Barley Risotto (v) £12.50  
*Crispy Salted Broad Beans, ~~Crème Fraîche~~, Dill Oil*

Sausages & ~~Mash~~ £13.50  
*Steamed Greens, Onion Gravy*

Roast Guinea Fowl Breast £16.50  
*Confit Leg, ~~Dauphinoise Potatoes~~, Roast Baby Onions, Broccoli Purée, Tenderstem Broccoli, Madeira Sauce*

Sea Bream £17.50  
*Confit Potatoes, Steamed Cauliflower, Salsify & Truffle Oil*

Pork Belly £17.50  
*Potato Terrine, Caramelised Pear, Kale, ~~Black Pudding Purée~~*

Cod £18.00  
*Apple & Chive Rôsti, Wilted Spinach, Apple Purée, Bois Boudran Sauce*

10oz Rump Steak £23.00  
*Chips, Field Mushroom, Roasted Tomato, Port Sauce*

10oz Ribeye Steak\* £25.00  
*Chips, Field Mushroom, Roasted Tomato, Port Sauce*

\*Cambuscuisine donates 25p from each Ribeye Steak purchased to a local charity, Wintercomfort for the Homeless

## SIDES

~~Buttered~~ Carrots £4.00  
 Braised Red Cabbage £4.00  
 Crushed, Minted Peas £4.00  
~~Buttered~~ New Potatoes £4.00  
 Mixed Salad £3.50  
 Chips/~~Mash~~ £3.50

## 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 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.*

### COFFEE MORNINGS

First Friday of Every Month 9.30am - 12 noon.  
*Join us for tea, coffee & cake!*

### CHRISTMAS PARTIES

Our Christmas Party Menu and Christmas Day Menu are now available - please ask a team member for a copy to take away.

## CHILDREN'S MENU

Main Course & Scoop of Sorbet  
£7

Fish Fingers, Chips & Peas

Sausage, Mash & Peas

Vegetable Frittata (v)

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

Soup of the Day (v)

Courgette & Sweetcorn Fritters (v)  
*Sweet Chilli Jam*

### MAINS

Roasted Vegetables Frittata (v)  
*Sautéed New Potatoes, Salad, Lemon Mayonnaise*

Minted Lamb Burger  
*Chips, Salad, Red Cabbage Slaw*

### DESSERTS

Please ask your server.

### SANDWICHES

*Available Monday-Saturday Lunchtimes.*  
Served with Chips & Mixed Leaves. All £9

Roast Beef  
Pulled Ham Hock & Honey Mustard Mayo



# The Tickell<sup>Arms</sup>

## Puddings

Orange & Almond Cake, Blood Orange Gel, Orange Sorbet (n)	£7.00
Selection of Sorbets <i>Orange, Champagne, Passion Fruit, Blackcurrant</i>	£6.50

## Pudding Wines

Muscat de Rivesaltes, Domaine Treloar.

£7.35 125ml GLASS / £29 Bt. (500ml)

*Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate. Works well with cheese & puddings.*

Maury Blanc, Domaine des Soulanes, Maury AOC.

£4.50 70ML GLASS / £8.00 125ML GLASS / £38 Bt.

*From a single and very old vineyard of Grenache Gris and Grenache Blanc. The nose alone is thrilling. Sweet, balanced, fresh and long. A surprisingly good cheese accompaniment.*

Maury Rouge, Domaine des Soulanes, Maury AOC.

£4.80ML 70ML GLASS / £8.90 125ML GLASS / £40 Bt.

*From a single vineyard of old vine Grenache. This vintage port style is deeply fruited, well structured and extremely satisfying! Only made in the best years.*

## Hot Drinks

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Kandula Teas	£2.30 Espresso/Macchiato	£2.00
Black/White Coffee	£2.30 Double Espresso/Macchiato	£2.80
Cappuccino	£2.60 Mocha	£2.70
Latte	£2.60 Hot Chocolate	£2.60

## After Dinner Drinks

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### Cognacs & Armagnacs

Trijol VS Classic		£4.20
<i>House Cognac.</i>		
Maxime Trijol VSOP Grande Champagne		£5.80
<i>Well-structured body. Mellow and rich.</i>		
Maxime Trijol XO Grande Champagne		£9.90
<i>Deep gold in colour. Opulent.</i>		
Château de Laubade VSOP Armagnac		£4.75
<i>Ripe fruits create a soft &amp; delicate mouth feel.</i>		
Château de Laubade XO Armagnac		£7.00
<i>Complex &amp; structured. Aromatic persistence.</i>		

### House Whiskies

Highland Queen		£3.00
<i>Blended House Whisky.</i>		
English Whiskey Co. Chapter 14		£4.50
<i>Fresh fruity &amp; light.</i>		
Green Spot Irish Pot Still		£5.70
<i>Spicy &amp; soft with a creamy, vanilla finish.</i>		

### Single Malt Whiskies

An Cnoc 12yr Highland		£4.10
<i>Winter spices &amp; toasted grains on palate.</i>		
Benromach 10yr Speyside		£5.00
<i>Slightly herbal with a little fruit on palate. Mouthwateringly bittersweet.</i>		
Caol Ila 12yr Islay		£6.20
<i>Smoked hickory &amp; ham on palate. Long peppery finish.</i>		

### Digestifs & Liqueurs

Edradour Scottish Cream Liqueur (50ml)		£3.60
Boulard Calvados Pays d'Auge		£6.60
<i>Mainly apple with hints of vanilla.</i>		
Diplomático, Ron de Venezuela Dark Rum		£6.30
<i>Luscious mouth coating texture from this 12 year old dark rum.</i>		
All Liqueur Coffees		£6.50

*All spirits are served in 35ml measures, unless specified otherwise.*