



The Tickell Arms

TO KICK OFF...

Choice of 3 or 4 real ales from £3.70 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 £4.00
 Olives (v) £3.50

STARTERS

- (Bread is complimentary – 2nd helpings £1.50)
- Soup of the Day (vg) £6.00
- Herb Crusted Goat's Cheese (v) £7.50
Roasted Garlic & Tomato
- Chicken Liver Parfait £7.50
Fig & Orange Chutney, Toast
- Duck Parcel £8.00
*Sweet & Sour Cucumber,
Sweet Soy & Ginger Dressing*
- Beef Carpaccio £8.00
Panzanella Salad, Rocket, Horseradish
- Beetroot Cured Sea Trout (MCS 3) £8.50
Caper & Lemon Crème Fraîche, Toasted Brioche
- Honey & Dill Tiger Prawns £9.00
(MCS 1) *Wasabi Mayo, Roasted Golden Beets,
Honey Tuile*
- Baked Camembert (For Two) (v) £12.50
Sourdough Toast, Chutney, Pickled Vegetables

SIDES

- Braised Red Cabbage (vg) £4.00
- Creamed Peas & Leeks (v) £4.00
- Broccoli, Chilli & Garlic (v) £4.00
- Halloumi Fries £5.00
- Bacon & Truffle Mac 'n' Cheese £5.00

FISH

*All fish is delivered fresh daily by
our supplier, Marrfish.
We only serve fish from sustainable sources,
rated 1-3 in the Marine Conservation
Society's Good Fish Guide.*

MAINS

- Feather Bowl (vg) £8.00 / £13.50
*Red Quinoa, Tomato, Kale, Celery, Roasted Pepper, Avocado,
Pumpkin & Sunflower Seeds*
- Chicken Breast + £4.00 Smoked Mackerel + £3.50 Goat's Cheese + £3.50
- Butternut Squash Bonbons (vg) (n) £13.50
Kale, Chilli & Rocket Pesto, Toasted Almonds
- Winter Squash Ricotta Torte (v) £14.00
Stem Broccoli, Fennel & Potato Gratin, Salsa Rossa
- Whole Plaice (MCS 2) £16.50
Herb Crushed New Potatoes, Buttered Spinach & Kale, Pine Nuts, Beurre Blanc
- Duck Breast £17.50
*Sautéed Potatoes, Braised Pak Choi, Five Spice Carrot & Sauerkraut,
Orange Purée, Redcurrants*
- Sea Bass Fillet (MCS 1-2) £18.00
White Bean Cassoulet, Baby Spinach, Crayfish & Caper Butter
- Slow-Cooked Blade of Beef £22.00
Dauphinoise Potatoes, Savoy Cabbage, Juniper Sauce
- Venison Haunch £22.00
*Celeriac Fondants, Apple & Blackberry Purée, Red Cabbage, Glazed Fig,
Cacao & Red Wine Sauce*

STEAKS

*Served with Chips, Caramelised Onions, Balsamic Glazed Cherry Tomatoes,
Watercress & Choice of Sauce:*

8oz Sirloin (226g) £20.00

10oz Ribeye (284g) £27.00

Sauces: Garlic Butter | Stilton | Peppercorn

- Cambuscuisine donates 25p from every Ribeye steak
purchased to a local charity, Wintercomfort for the homeless -

OUR GARDEN PROJECT

*We have been working with social enterprise, Greener Growth,
to transform our gardens by growing edible produce.
Where possible we're growing our own garnishes for many of the
dishes on this menu. Ask a member of staff what we're growing at
the moment or take a turn around the garden to see for yourself!*



Although the food is all prepared on site we cannot guarantee that our food may not contain GM products or nut traces. Please note, some game dishes may contain shot.
If you have any allergies or specific dietary requirements please ask a member of staff when ordering and we will endeavour to provide you with options.
A discretionary service charge of 10% is added to tables of 6 or more.

Reading glasses available - please ask us for a pair.



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.

GIFT VOUCHERS

Visit www.cambscuisine.com/shop
Christmas gifts don't get easier than this - we email the gift voucher direct to your inbox so you can easily forward to the recipient (great for long distance) or print it off to give in person. Vouchers can be enjoyed at all Cambscuisine restaurants.

2019 CHEESE CALENDAR

On sale now! £10 Each.
All proceeds go to local charity, Wintercomfort for the Homeless. Our 2019 cheese calendar is the perfect gift for cheese lovers this Christmas. Includes 12 cheese recipes, special restaurant offers and space to write under each day.

CHILDREN'S MENU

Please ask your server to see our children's menu...

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 (vg)

Devilled Lamb Kidneys

Crispy Oats, Sourdough Toast

Chef Freddie Walshe's Winning Dish in the 2018 Cambscuisine Invention Test Competition!

Torched Smoked Mackerel (MCS 2)

Pickled Vegetables, English Mustard, Beetroot Oil

MAINS

Sausages & Mash

Buttered Greens, Red Wine Sauce

Butter Poached Whiting (MCS 2)

Pea Purée, Mint Roasted Potatoes, Beer Batter Scraps, Tartare Dressing

Chestnut & Sage Arancini (v)

Mushroom Sauce, Rocket

DESSERTS

Apple & Blackberry Crumble (n) (v)

Marzipan, Amaretto Custard

Cheddar & Stilton Cheeseboard

Served with Biscuits, Chutney & Grapes

Sticky Toffee Pudding (v)

Toffee Sauce, Vanilla Ice Cream

SANDWICHES

Available Monday-Saturday Lunchtimes.

Served on Ciabatta with Skinny Fries & Mixed Leaves. All £9

Roast Beef & Horseradish

Bacon, Brie & Cranberry Sauce

Prawn Cocktail

Pesto, Roast Pepper & Mozzarella (v)

Beef Burger in Brioche Bun £10.50

Mayo, Lettuce, Gherkins

Add Cheese + £1.00

Add Crispy Bacon + £1.50

