



# The Tickell Arms

GLUTEN FREE

## 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, GF Toast*
  - Beef Carpaccio £8.00  
*Panzanella Salad, Rocket, Horseradish*
  - Beetroot Cured Sea Trout (MCS 3) £8.50  
*Caper & Lemon Crème Fraîche, GF Bread*
  - Honey & Dill Tiger Prawns £9.00 (MCS 1)  
*Wasabi Mayo, Roasted Golden Beets*

## 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*

## SIDES

- Braised Red Cabbage (vg) £4.00
- Creamed Peas & Leeks (v) £4.00
- Broccoli, Chilli & Garlic (v) £4.00
- Halloumi Fries £5.00

## 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

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

## 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.

## 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](http://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, GF Bread*

\*\*\*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

GF Sausages & Mash

*Buttered Greens, Red Wine Sauce*

Butter Poached Whiting (MCS 2)

*Pea Purée, Mint Roasted Potatoes, Tartare Dressing*

Chestnut & Sage Arancini (v)

*Mushroom Sauce, Rocket*

### DESSERTS

Apple & Blackberry Crumble (n) (v)

*Marzipan, Amaretto Custard*

Cheddar & Stilton Cheeseboard

*Served with GF Biscuits, Chutney & Grapes*

GF Sticky Toffee Pudding (v)

*Toffee Sauce, Vanilla Ice Cream*

### SANDWICHES

Available Monday-Saturday Lunchtimes.

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

Roast Beef & Horseradish

Bacon, Brie & Cranberry Sauce

Prawn Cocktail

Pesto, Roast Pepper & Mozzarella (v)

Beef Burger in GF Bun £10.50

*Mayo, Lettuce, Gherkins*

Add Cheese + £1.00

Add Crispy Bacon + £1.50

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## Puddings

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GF Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce (v) £6.50

Poached Pear & Glazed Orange (vg) £7.00

*Dates, Figs, Orange Sorbet, Mulled Wine Syrup*

Chocolate Pot (v) £7.50

*Kirsch Soaked Cherries, Vanilla Ice Cream*

Apple & Blackberry Crumble (v) (n) £7.50

*Marzipan, Amaretto Custard*

Ice Creams & Sorbets (3 Scoops) £7.00

*Ice Creams (v): Strawberry / Caramel / Stem Ginger*

*Dairy-Free Ice Creams (vg): Raspberry / Chocolate / Vanilla*

*Sorbets (vg): Pear / Cherry / Passionfruit*

British Cheeses 3 Cheeses £9.50 / 4 Cheeses £12.00

*Choose 3 or 4 pieces from the following: Bosworth Ash, Montgomery Cheddar, Oxford Blue, Sussex Brie. All served with grapes, chutney & GF biscuits.*

## Pudding Wines

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Muscat de Rivesaltes, Domaine Treloar

100ml £7.35 / 250 ml Jug £17.00 / Bt. £32.00 (500ml)

*Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.*

Banyuls Traditionnel Robert Pages AOC VdN

100ml £9.00 / 250ml Jug £22.00 / Bt. £60.00

*90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls - sweet, complex and marvellous. Served chilled.*

Apple Apéritif Kingston Black, Somerset

100ml £5.50 / 250ml Jug £14.00 / Bt. £26.00 (500ml)

*Sweetness and depth of the legendary Kingston Black apple with subtle brandy notes.*

Maury Rouge, Domaine des Soulanes, Maury AOC

100ml £9.60 / 250ml Jug £23.00 / Bt. £65.00

*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       | £2.60 | Espresso/Macchiato        | £2.70 |
| Black/White Coffee | £2.70 | Double Espresso/Macchiato | £2.90 |
| Cappuccino         | £3.00 | Mocha                     | £3.20 |
| Latte              | £3.00 | Hot Chocolate             | £3.00 |

*Soya milk available on request.*

## 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

|   |       |
|---|-------|
| Cotswolds 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.*