



# The Tickell Arms

DAIRY  
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
  - Duck Salad £8.00  
*Figs, Pickled Vegetables*
  - 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*

## 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
- Butternut Squash Bonbons (vg) (n) £13.50  
*Kale, Chilli & Rocket Pesto, Toasted Almonds*
- Whole Plaice (MCS 2) £16.50  
*Herb Crushed New Potatoes, Kale, Pine Nuts, Herb Dressing*
- 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 Dressing*
- Slow-Cooked Blade of Beef £22.00  
*Sautéed Potatoes, Savoy Cabbage, Juniper Sauce*
- Venison Haunch £22.00  
*Sautéed Potatoes, Apple & Blackberry Purée, Red Cabbage, Glazed Fig, Cacao & Red Wine Sauce*

## SIDES

- Braised Red Cabbage (vg) £4.00
- Seasonal Vegetabled (vg) £4.00
- Broccoli, Chilli & Garlic (v) £4.00

## 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: Red Wine

- 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, 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 & Crushed Potatoes

*Greens, Red Wine Sauce*

Pan-Fried Sea Bass (MCS 1-2)

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

Chestnut & Sage Arancini (v)

*Mushroom Sauce, Rocket*

### DESSERTS

Poached Pear & Glazed Orange (vg)

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

Dairy-Free Ice Creams & Sorbets (vg)

*Please ask your server.*

### SANDWICHES

Available Monday-Saturday Lunchtimes.

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

Roast Beef & Horseradish

Prawn Cocktail

Pesto & Roast Pepper (vg)

Beef Burger £10.50

*Mayo, Lettuce, Gherkins*

Add Crispy Bacon + £1.50

DAIRY  
FREE





The Tickell<sup>Arms</sup>

DAIRY  
FREE

## Puddings

.....

Poached Pear & Glazed Orange (vg) <i>Dates, Figs, Orange Sorbet, Mulled Wine Syrup</i>	£7.00
Ice Creams & Sorbets (3 Scoops) <i>Dairy-Free Ice Creams (vg): Raspberry / Chocolate / Vanilla</i> <i>Sorbets (vg): Pear / Cherry / Passionfruit</i>	£7.00

## Pudding Wines

.....

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

---

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

---

### 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.*