



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
- Soy Bean & Red Lentil Loaf (v) £6.50
Crispbreads, Rhubarb & Red Onion Chutney, Pickles
- Salad Niçoise £6.50
Olives, Anchovies, Egg, New Potatoes, Tomato, Fine Beans & Vinaigrette
- Duck Parcel £8.00
Sweet & Sour Cucumber, Sweet Soy & Ginger Dressing
- Pan-Seared Pigeon Breast £9.00
Sugar Snap Peas, Chargrilled Sweetcorn, Burnt Apple Purée
- Chorizo Braised Octopus £9.00
Squid Ink Mayo, Roasted Aubergine & Tomato
- Beetroot & Gin Cured Trout (MSC 1) £9.50
Glazed Pineapple, Basil Oil
- Baked Camembert (For Two) £12.00
Crispbreads, Rhubarb & Chilli Jam

SIDES

- Honey Glazed Carrots & Parsnips £4.00
- Runner Beans & Sugar Snap Peas £4.00
- Macaroni Cheese £4.00
- Broccoli, Chilli & Garlic £4.00
- Chips/Mash £3.50

MAINS

- Swede & Blue Cheese Gratin (v) £13.50
Beetroot, Parsnip Crisps, Herb Dressing
- Feather Bowl (vg) £8.00 / £13.50
Avocado, Quinoa, Tomatoes, Cucumber, Fine Beans, Sunflower & Pumpkin Seeds, Sweetcorn, Roasted Peppers, Lime & Tabasco Dressing
- | | | |
|----------------------------|-----------------------------|------------------|
| Add Chicken Breast + £3.50 | Add Smoked Mackerel + £3.50 | Add Feta + £3.50 |
|----------------------------|-----------------------------|------------------|
- Sausages & Mash £13.50
Caramelised Onions, Savoy Cabbage, Red Wine Sauce
- Chicken Supreme £17.00
Jersey Royal Potatoes, Pickled Fennel, Rainbow Chard, Fennel & Parmesan Purée
- Pan-Fried Coley (MSC 1) £17.00
Steamed Clams, Salsa Verde, Creamy Pappardelle, Crispy Kale
- Roasted Whole Mackerel (MSC 2) £17.00
Chargrilled Cucumber, Braised Chicory, Burnt Apple Purée, Smoked Crème Fraîche
- Slow Cooked Pork Collar £17.50
Broad & Runner Bean Fricassee, Lyonnaise Potatoes, Crispy Oats, Red Wine Sauce
- Herb Crusted Lamb Rump £22.00
Turnip Fondants, Sweet Potato, Sugar Snap & Spring Onion Fricassee, Blackberry & Red Wine Sauce

STEAKS

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

10oz Hanger (284g)..... £20.00

10oz Ribeye (284g)..... £27.00

Sauces: Port | Garlic Butter | Peppercorn

- Cambiscuisine 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.

SUMMER BBQS

Every Sunday 4-7pm Throughout Summer
Starts Sunday 10th June - unwind on a Sunday afternoon in our lovely pub garden.

WELLBEING MONTH

1st-30th June
We are hosting a series of wellbeing sessions free for the public including: Food As Medicine & Garden Yoga. See our website for more details!

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)

Lemon & Coriander Tiger Prawns

Broccoli, Cauliflower Tabbouleh, Lime & Tabasco Vinaigrette

Salt Beef Hash

Quail's Egg, Crispy Shallot, Mustard Cream

Goat's Cheese & Onion Risotto (v)

Caramelised Onions, Rocket, Parmesan, Truffle Oil

MAINS

Mushroom & Spinach Crêpes (v)

Basil & Parmesan Cream, Watercress

Beer Battered Fish and Chips

Garden Peas, Tartare Sauce

Seared Calf's Liver

Crispy Bacon, Mash, Onion Gravy, Savoy Cabbage

DESSERTS

Cherry & Tonka Bean Eton Mess

Two Cheese Cheeseboard

Served with Biscuits, Chutney & Grapes

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream

SANDWICHES

Available Monday-Saturday Lunchtimes.

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

Roast Beef & Horseradish

Bacon, Brie & Cranberry Sauce

Prawn Cocktail & Avocado

Pesto, Roast Pepper & Mozzarella (v)

Beef Burger in Brioche Bun £10.50

Mayo, Lettuce, Gherkins

Add Cheese + £1.00

Add Crispy Bacon + £1.50

