

TO KICK OFF

Haggis Fritters beetroot mayo	£6 .25
Southern Fried Chicken Wings soy & sesame	£7 .75
Nocellara Olives (vg)	£4.00
Pork Crackling caramelised apple puree	£4.50
Warm Sourdough whipped cultured butter, chives (v)	£4. 75

STARTERS

Pea & Mint Soup (vg) warm sourdough	£7.50	
Squash Gnocchi (vgo, n) £8. wilted spinach, toasted pine nuts, crispy sage ADD goats che	50 £16.50 eese £1.50	
Slow Cooked Lamb Belly kohlrabi, chilli, rice noodle salad, tamarind & date BBQ sauc	£10.90	
Torched Mackerel Escabeche confit cherry tomato, pea puree, crispy samphire, blood ora	£9 .90	
Roasted Asparagus crispy poached egg, proscuitto, hollandaise sauce	£10.50	
Rosemary & Garlic Baked Camembert to share herb crisp breads, red onion marmalade	£15.90	
Poke Bowl (vg, n) £8.50 £16.00 sticky rice, avocado, edamame beans, peppers, furikake, soy dressing large includes - chicken breast or cauliflower bites or tempura prawns		

MAINS

Roasted Aubergine (vg) braised tomato & olive sauce, parsley & oregano crumb, curry le	£17.00 eafaioli		
Guinea Fowl Supreme herb potato rosti, charred leeks, mushroom & sorrel cream sauc	£21.50		
White Crab & Squid Ink Risotto artichoke, capers, brown crab emulsion	£22.50		
Whole Baked Lemon Sole brown butter, samphire, black truffle potato	£27.50		
Lamb Rump parmesan & herb crust, peas, purple sprouting broccoli, sauteer	£28.50 d potatoes		
Tickell Arms Burger 8oz patty, brioche bun, mature cheddar, lettuce, tomato, red on burger sauce, fries, slaw <i>ADD</i> bacon £2 onion rings £1	£17.50 ion,		
Pie of the Day herb mash potato, greens, red wine sauce	£18.00		
16oz Dry Aged Sirloin on the Bone roasted plum tomato, hand cut chips, rocket & parmesan salad sauces- peppercorn chimi churri red wine sauce	£38.50		
SIDES			
Beer Battered Onion Rings	£4.75		

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Rocket & Parmesa	n Salad toast	ed pine nuts	£5.00
Purple Sprouting Broccoli chimi churri		£5.00	
Potato Rosti Fries	curry leaf aioli		£4.75
Skinny Fries	£4.00	add truffle & par	mesan £5.00

PUDDINGS

Sticky Toffee Pudding (v) butterscotch sauce, vanilla ice cream	£7.75	
Chocolate Delice (vg, n) chocolate soil, mango & chilli salsa, mango sorbet	£8.90	
Pavlova (v) meringue, chantilly cream, mixed berry compote	£8.50	
Custard Pannacotta (v) poached rhubarb, ginger crumb	£9.00	
Affogato (vgo) vanilla ice cream, espresso shot, apricot biscotti	£6.50	
add Pedro Ximénez + £1 Baileys + £2 Amaretto + £2		
Ice Cream (v) & Sorbets (vg) (3 scoops) ask for flavours	£7.00	
Rennet & Rind British Cheeses 5 Cheeses £14.50 see tasting notes carefully selected by affineur of the year & world cheese judge Perry James Wakeman, served with grapes, celery & crackers		

SUNDAY ROASTS

available Sunday 11.45am - 5pm

weekly changing sharing roasts - ask for details



We use food containing allergens in our kitchen, so please let us know if you or anyone else on your table has an allergy or special dietary requirement. Please note, some game dishes may contain shot. (v) vegetarian | (vg) vegan | (n) contains nuts A discretionary service charge of 10% will be added to your bill.















SET MENU

available 12pm - 2.30pm Tuesday - Friday 2 courses £19.50 3 courses £26.00

STARTERS

Pea & Mint Soup (vg) sourdough

Torched Mackerel Escabeche cherry tomato, pea puree, crispy samphire, blood orange

Poke Bowl (vg) sticky rice, avocado, edamame beans, peppers, furikake, soy

Mains

Sausage & Mash herb mash potato, greens, red wine sauce

Roasted Aubergine (vgo) tomato & olive sauce, parsley crumb, curry leaf aioli

White Crab & Squid Ink Risotto

artichoke, capers, brown crab emulsion

please choose any pudding not inc cheese

SANDWICHES

all served in a baguette with salad £9.00 | add fries £2.50

Chicken Goujons date & tamarind BBQ sauce

Roast Beef horseradish mayo, rocket

Mature Cheddar Cheese red onion chutney



We will add £1 to your bill today if it's over £30. If you're happy with this donation you're helping to support charities within Cambridge and surrounding area. If not, please just ask for it to be removed and we will with no fuss of course!