



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) £9.90
 Pork Crackling with Apple Sauce £4.00
 Olives (vg) £3.50 | Bread (vg) £3.50

STARTERS

- Soup of the Day (vg) £6.00
- Edamame & Grilled Broccoli (vg) £6.50
Confit Garlic Quinoa, Pickled Radish, Herb Pesto
- Smoked Haddock & Sorrel Hash £7.00
(MCS 1) Poached Hen's Egg, Shallot & Dill Purée
- Wild Nettle & Mushroom Tart (v) £7.50
Wild Mushrooms, Spring Onions, Chilli Goat's Curd
- Confit Duck Terrine £8.00
Sherry Vinegar Gel, Pancetta Shards, Watercress, Kohlrabi Remoulade
- Twice Baked Crab & Chive Soufflée £9.00
(MCS 2-3) Lemon Crème Fraîche, Samphire, Pickled Cucumber
- Pan-Fried Pigeon Breast £9.00
Steamed Rhubarb, Wilted Spinach, Baby Beetroot, Thyme Sauce

SIDES

- Broccoli, Anchovy, Toasted Almonds (n) £4.00
- Sautéed Thyme Potatoes (v) £4.00
- Green Beans & Shallot (vg) £4.00
- Rocket, Parmesan, Pickled Radish Salad (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, Spinach, Celery, Radish, Grilled Courgette, Pumpkin & Sunflower Seeds

Chicken Breast + £4.00

Smoked Mackerel + £3.50

Hummus (vg) + £3.00

- Roasted Aubergine (vg) £13.50
Aubergine Purée, Crisp Polenta, Grelot Onions, Peas, Blackberries, Sage

- Five Spice Fried Tofu (vg) £14.00
Sweet Potato Purée, Pickled Mouli, Purple Sprouting Broccoli, Lemongrass, Turmeric & Chilli Sauce

- Chicken Supreme £16.50
Roast New Potatoes, Chantenary Carrots, Spinach, Truffle Velouté

- Braised Ox Cheek £17.00
Confit Onion & Garlic Mash, Grilled Courgette, Red Wine Sauce

- Cod Loin (MCS 1) £18.00
Green Bean, Coriander & Lentil Stew, Roast Baby Beetroot, Clam & Chilli Chowder

- Plaice Fillet (MCS 2) £18.50
Pickled Samphire, Radish, Chantenay Carrots, Grilled Courgette, New Potatoes, Dill & Butter Sauce

- Pan-Fried Lamb Rump £21.00
Dauphinoise Potatoes, Carrot & Tarragon Purée, Mint Gel, Red Wine Sauce

STEAKS

Served with Chips or Dauphinoise Potatoes, Green Beans & Shallot. Watercress & Choice of Sauce:

9oz Sirloin (255g).....£24.50

6oz Fillet (170g).....£27.50

Sauces: Garlic Butter | Mushroom & Truffle | Peppercorn

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

OUR GARDEN PROJECT

We have redesigned our gardens to enable us to grow some of our own produce and promote biodiversity. The team have installed hand-made bench planters, a natural willow gate for the compost area, a fruit cage, bird and bat boxes and even a 'bug hotel.' We grow all sorts of herbs, rhubarb, berries and currants, rainbow chard, lettuces, fennel and we have a quince tree. These are frequently used in spring and summer as garnishes.

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. Doggy bags available - please ask us to take excess food home.



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?

GIFT VOUCHERS

Visit www.cambscuisine.com/shop
Perfect for birthdays, thank yous, Mother's Day and Father's Day. We email the gift voucher direct to your inbox so you can easily forward to the recipient or print it off to give in person. Vouchers can be enjoyed at all Cambscuisine restaurants for 12 months.

COFFEE MORNING & PUB QUIZ

Friday 5th April 9.30-11.30am (Coffee & Cake)
Sunday 7th April from 7pm (Pub Quiz - £2)
Both in support of Whittlesford Parish Church

GIN & JAZZ FESTIVAL

Save the date - Sunday 5th May!

ANNUAL BEER FESTIVAL

24th, 25th, 26th May
25+ Beers & Ciders, Gin Bar, SmokeWorks BBQ & live music. #TickellBeerFest is not to be missed!

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)

Tempura Squid (MCS 3)
Squid Ink Mayo, Coriander, Coriander Oil

Salt Beef & Stilton Salad
Horseradish Dressing, Rocket

MAINS

Tomato & Vegetable Cannelloni (v)
Wild Mushrooms, Gran Albiero Cheese, Rocket Salad

Pan-Fried Sea Trout (MCS 3)
Roast Beetroot, Hispi Cabbage, Dill Butter Sauce

Smoked Beef Brisket
Tickell Slaw, Skinny Chips, Peppercorn Sauce

DESSERTS

Rhubarb & Cinnamon Crumble (v)
Vanilla Ice Cream

Two Cheese Board
Kern & Cambridge Blue, Served with Crackers & Chutney

Vanilla Ice Cream (v) or Cherry Sorbet (vg)

SANDWICHES

Available Monday-Saturday Lunchtimes.
Served on Ciabatta with Skinny Fries & Mixed Leaves.
All £9

Beef Brisket, Cheddar, Gherkin
Bacon, Brie & Cranberry Sauce
Smoked Salmon, Capers, Crème Fraîche (MCS 2)
Pesto, Hummus & Chilli Oil (v)

