



The Tickell Arms

DAIRY FREE MENU

STARTERS

(Bread is complimentary – 2nd helpings £1.50)

Soup of the Day (vg) £6.50

Salmon Pastrami

~~kohlrabi & samphire slaw, dill crème fraiche,~~
hen's egg £8.50

Duck Parcel

~~miso butterscotch, cucumber~~
& sesame slaw £8.50

Pressed Chicken & Apricot Terrine

~~crispbreads, apricot chutney,~~
mixed leaves £8.00

Salt & Pepper Squid

~~shaved fennel, radish & spring onion salad, garlic~~
& herb mayonnaise £7.50

Salad Bowl

~~bulgur wheat, peas, radish, pickled red onion,~~
~~watercress, herbs, chick peas, tahini & lemon~~
dressing (vg) - Starter £7.50 / Main £12.00
add chicken breast £4.00, smoked salmon £4.00, ~~hallowmi~~ £3.50

SIDES

Mixed Salad
soft herb dressing

Steamed Fine Beans
olives, almonds

Charred Avocado
pickled red onion, capers

~~Bone Marrow Mash~~
Potato

Grilled Baby Gem
tahini, ~~cured parmesan~~

Jersey Royals
~~garlic & herb butter~~

All £4.00

TO KICK OFF..

Root Vegetable
Crisps £3.50

Hummus
pitta, crudités £4.50

Haggis Fritters
dijon mayonnaise £5.00

Whitebait
tartare sauce £5.00

Marinated Mixed
Olives £3.50

Pork Crackling
apple sauce £4.00

MAINS

Jerk Tofu Skewer (vg)

~~mixed bean salad, flat bread, pineapple salsa, popped~~
beans £13.50

Egg Pappardelle (v,n)

~~courgettes, peas & basil, vegetarian hard cheese &~~
hazelnut crumb £13.50

Fillet of Cod

~~slow roast fennel, romesco sauce, chive oil,~~
sautéed jersey royals £18.00

Pan Fried Sea Bass Fillet

~~courgette & basil puree, flageolet beans, sun blushed~~
tomatoes & artichokes £17.00

Roast Chicken Breast

~~potato & herb terrine, smoked bacon, charred gem, broad~~
beans, ~~soy cured parmesan~~ £16.75

Pie of the day

~~bone marrow & chervil mash, fine beans, roasted garlic,~~
gravy £14.50

9oz (255g) Sirloin Steak

~~confit plum tomato, chips, mixed salad & a~~
choice of sauce £24.50

Sauces - ~~mushroom, red wine, garlic & herb butter~~

SAUSAGES



Please see our boards for our
specialist Sausages.

All of our Sausages are gluten free and we only
use locally sourced meat. £13.50



Doggy bags available



Reading glasses available



We're serious about allergies,
so please let us know if you or
anyone on your table has an
allergy.

DAIRY FREE

LUNCH MENU

Menu available 12-2.30pm Mon - Fri
12-6pm Sat

Set Menu - 2 courses £16.00, 3 courses £22.00

Please choose any pudding

Starters

Soup of the Day (vg)

Feta Cheese Filo Tartlet (v)

caramelised onions, tomatoes, capers & balsamic

Salt & Pepper Squid

shaved fennel salad, garlic & chervil mayo

Mains

Sausage & Mash

from the blackboards

Beef Burger

*brioche bun, tomato, gherkin, gem, jalapeno beer cheese,
fries, slaw*

Egg Pappardelle (v,n)

courgettes, peas & basil, parmesan & hazelnut crumb

Pie of the Day

*bone marrow & chervil mash, fine beans, roasted garlic,
gravy*

VEGETARIAN MEZZE BOARD (V)

*mozzarella, marinated artichokes, stuffed sweet
peppers, hummus, rocket,
sundried tomatoes, sourdough bread £12.00*

add cured meat selection £7.00

add whitebait & salmon pastrami £7.00

SANDWICHES

Spiced Beef Kofte

*flatbread, ~~tzatziki~~, rocket, pickled red onion,
yoghurt, fries £9.00*

Fish Finger

ciabatta, tartare sauce, chips & leaves £8.50

~~Buttermilk Chicken~~

*ciabatta, garlic & herb mayonnaise,
chips & leaves £9.00*

Jerk Tofu (v)

flatbread, avocado puree, chilli & lime, fries £8.00

PUDDINGS

Chocolate Delice (vg,n)

*mango gel, passionfruit & mango salsa, coconut brittle
£7.75*

Criterion Sorbets (vg) (3 scoops)

ask for flavours £6.50

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar
100ml £7.50 / 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 £9.50 / Bt. £62.50

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

Maury Rouge, Domaine des Soulanes, Maury AOC
100ml £9.00/ Bt. £59.50

*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.*

COGNACS, ARMAGNACS & WHISKIES

VS Classic Cognac £4.20

VSOP Grande Champagne
Cognac £5.50

VSOP Armagnac £4.00

Buffalo Trace Bourbon £4.00

Whiskies -

GlenDronach 8yr (Highland) £5.00

Auchentoshan (Lowland) £5.00

Benromach 10yr Speyside £5.00

Talisker Island £5.00





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DAIRY FREE MENU

PUDDINGS

Chocolate Delice (vg) (n) *

mango gel, passionfruit & mango salsa, coconut brittle £7.75

Sorbets (vg) (3 scoops) *

ask for flavours £6.50

DIGESTIVES & LIQUEURS

Baileys (50ml) £4.00

Amaretto (35ml) £4.20

Jerez Xérès Sherry Pedro

Ximénez (70ml) £4.50

Warre's LBV Port

2012 (70ml) £5.00

Calvados (35ml) £4.50

Cointreau £3.20

Kahlua £3.20

COGNACS, ARMAGNACS & WHISKIES

Maxime Trijol Cognac:

VS Classic £4.20

VSOP Grande Champagne £5.50

Château de Laubade

Armagnac: VSOP Armagnac £4.00

Whiskies: GlenDronach 8yr

(Highland) £5.00

Auchentoshan (Lowland) £5.00

Benromach 10yr Speyside £5.00

Talisker Island £5.00

Bourbon: Buffalo Trace £4.00

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar

100ml 7.50 / 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 9.50 / Bt. 62.50

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

Maury Rouge, Domaine des Soulanes, Maury AOC

100ml 9.00/ Bt. 59.50

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.

