



The Tickell Arms

GLUTEN FREE MENU

STARTERS

(Bread is complimentary – 2nd helpings £1.50)

Soup of the Day (vg) £6.50

Suffolk Pork, Mixed Game
& Cranberry Terrine
sweet & sour chestnut purée, ~~toast~~ £8.00

Duck Parcel
pickled cucumber ribbons, sesame
spiced sultana purée £8.50

Pickled Mushroom Salad
goat's curd, golden beetroot, mushroom ketchup,
~~croutons~~, watercress £7.00

Whiskey & Apple Cured Salmon
dill crème fraîche, ~~rye bread~~ £9.00

Garlic & Rosemary
Baked Camembert (n)
honey, walnuts, rocket, ~~toasted~~
~~ciabatta~~ to share £12.50

Salad Bowl (vg)
roast squash, quinoa, mixed leaves, pickles,
pomegranate, spiced seeds, citrus dressing
Starter £7.50 / Main £13.50
Main includes a choice of chicken breast,
cured salmon or spiced falafel

SIDES

Cauliflower Cheese Honey Roasted Root
~~chorizo & parsley crumb~~ £6.00 Vegetables £4.00

Tenderstem Broccoli Bombay Potatoes
pomegranate, chestnut coriander £4.00
dressing £4.50

Pigs in Blankets Parmesan Fries
£5.00 truffle oil £4.50

TO KICK OFF

Cauliflower Fritters
cheese & jalapeno dip £4.50

Marinated Mixed
Olives £3.50

Roasted Padron
Peppers £5.00

Spiced Falafel
chilli & tahini dressing £4.00

Haggis Fritters
~~beetroot & whiskey mayo~~ £5.00

Pork Crackling
apple sauce £4.00

MAINS

Honey Glazed Hay Baked Onion (v)
puy lentils, carrot fondant, chervil gel, parmesan crisp
£13.00

Roast Beetroot (vg, n)
rosemary & quinoa parcel, celeriac purée, roasted parsnip,
broccoli, chestnut dressing £13.50

Duck Breast (n)
butternut squash fondant, parmentier potatoes, olives,
almonds, tenderstem broccoli, blackberries £18.50

Pan Fried Hake Fillet
dill crushed new potatoes, confit tomato, green beans,
caper & lemon butter £18.00

Slow Cooked Suffolk Pork Belly
smoked parsnip purée, potato terrine, cavolo nero,
wholegrain mustard sauce £17.50

Tandoori Monkfish Tail
bombay potatoes, coconut curry sauce, pak choi,
sesame rice cracker £19.50

Pie of the Day
~~roasted garlic mash potatoes, roasted roots,~~
greens, gravy £14.50

9oz Sirloin Steak
chips, roasted tomato, flat mushroom, watercress,
choice of worcestershire sauce butter, peppercorn
or red wine sauce £24.50

SAUSAGES

A choice of sausage, mash and sauce, choose from:
Sausages: Beef | Pork & Apple | Spicy Italian
Mash: Plain | Hemingford | Chive
Sauces: Red Wine | Mustard | Onion
All of our sausages are gluten free and we
only use locally sourced meat. £13.50



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!

 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.

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. (v) vegetarian | (vg) vegan | (n) contains nuts
A discretionary service charge of 10% will be added to your bill.

GLUTEN FREE MENU

LUNCH MENU

Menu available 12-2.30pm

Weds- Fri 12-6pm Sat

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

Please choose any pudding or selection of two cheeses

STARTERS

Soup of the Day (vg)

Pickled Mushroom Salad (v)

goat's curd, golden beetroot, mushroom ketchup,
~~crostons~~, watercress

Suffolk Pork, Mixed Game & Cranberry Terrine (n)

sweet & sour chestnut purée, ~~toast~~

MAINS

Choice of Sausage & Mash

Sausages: Beef | Pork & Apple | Spicy Italian

Mash: Plain | Hemingford | Chive

Sauce: Red Wine | Mustard | Onion

Honey Glazed Hay Baked Onion (v)

puy lentils, carrot fondant, chervil gel,
parmesan crisp

Pork Belly

potato terrine, cavolo nero,
wholegrain mustard sauce

Traditional Fish Pie

greens

VEGETARIAN MEZZE BOARD (V)

mozzarella, marinated artichokes,
roasted peppers, hummus, rocket,
sundried tomatoes, ~~toasted ciabatta~~ £12.00

add cured meat selection £7.00

add cured salmon £7.00

SANDWICHES

Turkey, Cranberry & Stuffing Ciabatta

~~salad, fries~~ £9.00

Fish Finger & Tartare Sauce Ciabatta

~~salad, fries~~ £9.00

Mushroom & Goat's Cheese Bagel (v)

~~salad, fries~~ £9.00

PUDDINGS

Sticky Toffee Pudding (v)

toffee sauce, vanilla ice cream £7.00

Bourbon & Toasted Hazelnut Parfait (n)

coffee meringue shards, apple & bourbon gel £7.00

~~Dark Chocolate & Marmalade Tart~~

~~chocolate crumb~~

~~crème fraîche, candied orange~~ £7.75

Mulled Wine Poached Pear (vg, n)

sultana purée, almond granola £7.00

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops)

ask for flavours £6.50

Affogato (v)

scoop of vanilla ice cream, espresso

shot & biscuits £5.50

add Pedro Ximénez + £1.00 | Baileys + £2.00 |

Amaretto + £2.00

Selection of British Cheeses (v)

3 Cheeses £10.00 / 4 Cheeses £12.00

Served with grapes, celery & biscuits

(set lunch menu - 2 cheese selection)

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

