



The Tickell
Arms



TO KICK OFF

Haggis Fritters *smoked beetroot mayo* — £5.40
 Chicken Gyozas *soy sesame, ginger dip* — £6.50
 Marinated Mixed Olives (vg) — £3.75

Halloumi Fries *pickled chilli, mint yoghurt* — £6.25
 Dingley Dell Pork Crackling *apple sauce* — £4.30
 Crispy Cavolo Nero "Seaweed" (vg) — £4.50

STARTERS

(Bread is complimentary - 2nd helpings £1.50)

Soup of the Day (vg) — £6.50
 Parsley Lemon & Garlic Linguine *basil crisps, shaved grana albio cheese* — £7.50 | £14.90
 Confit Duck Parcel *pickled cucumber, spring onion, soy reduction, sesame* — £8.80
 Torched Smoked Salmon *salmon & chive mousse, english mustard gel, pickled vegetables* — £9.00
 Steamed Mussels *shallots, garlic, badgers nadders, smoked bacon & cream (large includes fries)* — £8.00 | £15.90
 Ox Cheek Samosa *pickled mango, mouli & spring onion slaw, mango puree* — £9.00
 Feather Bowl (vg, n) *pickled vegetables, cauliflower tabbouleh, roasted cauliflower, moroccan spiced chickpeas, chilli vinaigrette* — £7.50 | £14.50
large includes a choice of chicken breast or halloumi fries or tofu
 Garlic & Rosemary Baked Camembert (v) *crisp breads, onion marmalade, salad leaves & honey* — £13.50

MAINS

Roasted Aubergine (v) *smoked & roasted winter vegetables, moroccan spiced chickpeas, mint yoghurt dressing* — £14.90
 Chestnut & Cranberry Nut Roast (vg, n) *squash puree, roasted celeriac, king oyster mushroom* — £14.90
 Guinea Fowl Supreme *burnt leek puree, roasted sweet potato, buttered cavolo nero, thyme sauce* — £17.20
 Slow Braised Blade of Beef *spring onion & parsley mash, wilted spinach, sautéed sprouts, stilton crumb* — £19.25
 Venison Haunch Steak *potato fondant, chanteney carrots, kale, spiced carrot puree, red wine sauce* — £24.50
 Sea Bream Fillet (n) *cauliflower velouté, roasted cauliflower, pickled cucumber, dill pesto dressing, toasted pine nuts* — £18.00
 Pie of the Day *champ mashed potatoes, seasonal veg, red wine sauce* — £16.00
 9oz Sirloin Steak *garlic field mushroom, chunky chips, watercress salad* — £26.50
 10oz Ribeye Steak *garlic field mushroom, chunky chips, watercress salad* — £30.00
steaks come with a choice of sauce - peppercorn, garlic butter or red wine sauce

SIDES

Potato Terrine *harissa mayo & coriander* — £4.50
 Roasted Root Vegetables *mixed herbs* — £4.50
 Watercress, Fennel & Caper Salad — £4.50
 Brussels Sprouts *smoked bacon butter* — £4.50
 Fries *truffle oil & parmesan* — £4.80
 Roasted Cauliflower *moroccan spiced chickpeas* — £4.80

Sausage of the Day
*champ mashed potatoes,
 seasonal vegetables
 & onion gravy* — £14.00

please see black boards for all our specials



The Cambscuisine Community Fund, which extends our efforts to support vulnerable local people, adds £1 to every bill over £30. Please ask your server to remove the this if you wish. For more information please see our website.



Doggy bags available



Reading glasses available



We use foods containing allergens in our kitchen, 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.



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Chicken Gyozas <i>soy sesame, ginger dip</i>	£6.50	Dingley Dell Pork Crackling <i>apple sauce</i>	£4.30
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