



The Tickell^{Arms}

PUDDINGS

Sticky Toffee Pudding (v,gf) £7.50
butterscotch sauce, vanilla ice cream

Apple & Blackberry Crumble (v) £7.90
amaretto custard

Dark Chocolate Fondant (v) £8.20
chocolate soil, salted caramel ice cream

Lime & Lemon Tart (v) £7.90
candied zest, honey chantilly

Baked Vanilla Cheesecake (vg) £7.90
oreo biscuit base, raspberry sorbet

Affogato (v) £6.00
scoop of vanilla ice cream, espresso shot & biscotti
add Pedro Ximénez + £1.00 | Baileys + £2.00 | Amaretto + £2.00

Selection of Criterion
Ice Cream (v) & Sorbets (vg) (3 scoops) £7.00
ice creams - vanilla, vegan vanilla (vg), salted caramel, chocolate, strawberry
sorbets- mango, lemon, raspberry, orange

Selection of British Cheeses
3 Cheeses £10.00 | 4 Cheeses £12.00
served with grapes, chutney, celery & biscuits

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar

100ml £7.50 | Bt. £33.00 (500ml)

Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.

Maury Rouge, Domaine des Soulanes, Maury AOC

100ml £9.00 | Bt. £55.00

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

HOT DRINKS

KandulaTeas	£2.60	Espresso/Macchiato	£2.70
Black/White Coffee	£2.70	Double Espresso/Macchiato	£2.90
Cappuccino	£3.00	Mocha	£3.20
Latte/Chai Latte	£3.00	Hot Chocolate	£3.00

Add a flavoured syrup to your coffee for 30p a shot

AFTER DINNER DRINKS

Espresso Martini £8.50

Chase Vodka, Fresh Espresso & Coffee Liqueur

COGNACS & ARMAGNACS

Trijol VS Classic	£4.20
<i>House Cognac.</i>	
Maxime Trijol VSOP Grande Champagne	£5.50
<i>Well-structured body. Mellow and rich.</i>	
Château de Laubade VSOP Armagnac	£4.00
<i>Strong, complex nose with floral, plummy notes.</i>	

HOUSE WHISKIES

GlenDronach 8yr (Highland)	£5.00
Auchentoshan (Lowland)	£5.00
Benromach 10yr Speyside	£5.00
Talisker Island	£5.00

BOURBON

Benchmark	£3.00
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All spirits are served in 35ml measures, unless specified otherwise.

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