

# *Tickton Grange*

## BLOOMSBURY ROOM

### A LA CARTE

OUR DINING ROOM IS INSPIRED BY THE BLOOMSBURY SET. A GROUP OF WRITERS, INTELLECTUALS, PHILOSOPHERS & ARTISTS, THEY BELIEVED IN CREATIVITY, INNOVATION & BEAUTY, BUT IT IS THEIR SENSE OF FUN & FREEDOM THAT WE ARE MOST DRAWN TO.

### TO TOAST

A saucer of Ridgeview estate Bloomsbury NV 9.50

### TRIO OF LITTLE SNACKS 8.50

Beef nugget, mustard

Staal's beetroot cured salmon

Goats cheese & onion filo tart

\*Vegetarian & vegan alternatives are available\*

### TO START

Blackened Yorkshire duck breast, Tickton damson, chicory, hazelnut 14

Mushroom parfait, walnut & raisin sourdough, pickled watercress salad (v) 12

Cured chalk stream trout, orange, fennel, toasted almonds, crème fraiche 13.50

Smoked ham hock, beetroot, dill, caraway seed cracker 13.50

Orkney scallops, chorizo jam, pickled cucumber, smoked rapeseed mayonnaise 16

Cheddar, leek & potato croquettes, sweetcorn veloute, truffled honey (v) 12

### TO FOLLOW

Seared chicken breast, charred watercress, peas, wild mushrooms, herb potatoes 26.50

Salt baked celeriac, sunflower seed sauce, pickled blackberries, kale (v) 25

Yorkshire Venison haunch, confit roasted onion, sprouting broccoli, red wine jus 33

Dry aged 8oz ribeye steak, flat mushroom, peppercorn sauce, hand cut rosemary chips 33

Roast monkfish, sage, chestnuts and apple, parsnip 29

Roast butternut squash, rainbow chard, pumpkin seeds, old Winchester (v) 25

Yorkshire pork belly, hispi cabbage, mustard mash, calvados sauce 28

IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS PLEASE TALK TO YOUR WAITER.

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#### TO ACCOMPANY

- Creamed mash potato 4.50  
Sautéed herb new potatoes, crispy onions 4.50  
Rosemary hand cut chips 4.50  
Seasonal soy & sesame glazed vegetables 4.50  
Dressed leaf salad 4.50

#### TO FINISH

- Dark chocolate delice, raspberry, mascarpone, cocoa sauce, cocoa nibs 13  
Festive sticky toffee pudding, toffee caramel, buttermilk ice-cream 11  
Poached pear, toasted spiced loaf, clotted cream ice-cream, rosemary 12  
Clementine curd, oat granola, clementine sorbet, lemon balm, meringue 12.50

#### ARTISAN CHEESE SELECTION

- Old King Coal, Cornish Yarg, Shropshire Blue  
Yorkshire Cask, Old Winchester, with Tickton tea loaf & accompaniments

A choice of 3 cheese 12.95

A choice of 4 cheeses 14.95

5 cheeses 16.95

#### DESSERT & FORTIFIED WINE

- Monbazillac, domaine de l'ancienne cure 5  
Moscatel emilin solera familiar NV 6.50  
Quinta do noval LBV unfiltered 5.50  
Noval 10 year old tawny do noval 5.75

#### COFFEE

- Tickton's blend of freshly ground coffee from the  
York Emporium roastery & house made Tickton truffles 6

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### BLOOMSBURY MENU

OUR SPECIAL FIVE COURSE MENU CAPTURES THE CELEBRATORY ESSENCE OF THE BLOOMSBURY SET, THE CREATIVITY OF OUR CHEFS AND SHOWCASES THE ABUNDANCE OF LOCAL ARTISAN PRODUCE WHICH SURROUNDS US. JOURNEY WITH US THROUGH THE WILDS OF EAST YORKSHIRE.

#### TO TOAST

A saucer of Ridgeview Estate Bloomsbury NV  
served with this evenings little snacks

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#### TO SHARE

House baked sourdough with flavoured butters

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Your choice from each of the following courses from the  
Bloomsbury à la carte menu;

#### 'TO START'

-

#### 'TO FOLLOW'

-

#### 'TO FINISH'

-

#### & FOR AFTER

Tickton's blend of freshly ground coffee from the  
York Emporium roastery & house made Tickton truffles

65 per guest

IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS PLEASE TALK TO YOUR WAITER.  
PLEASE NOTE VEGETARIAN AND VEGAN OPTIONS ARE AVAILABLE FOR THE LITTLE SNACKS.