

Tickton Cyrange

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 START

Pork cheek, smoked eel, beetroot, apple 12.50

Falafel, spiced aubergine, garlic (V) 10.50

Blackberry cured trout, smoked creme fraiche, Nordic cracker bread,
pickled blackberry 13

Smoked baby beetroot, radicchio, goat curd, rhubarb honey,
dandelion root (V) 11.50

East coast crab, squid ink, pickled samphire, grapefruit 14

TO FOLLOW

Chicken breast, Jerusalem artichoke, pancetta, hazelnut, wild mushrooms 25

Silver mullet, smoked new potatoes, crème fraiche, capers, baby gem 27

Duck breast, leg croquette, beetroot, blueberry jus, cocoa nibs 27.50

Venison haunch, salt baked celeriac, sunflower seeds, blackberry 32

Aged ribeye, braised cheek, creamed potato, shallots, beef jus 29.50

Farro risotto, buttermilk, mint, chives (V) 23.50

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

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TO FINISH

Dark chocolate pavé, raspberry, raspberry sorbet 12

Yuzu curd, cherry, lemon balm, granola 12.50

Tahini mousse, buerre noisette ice cream, whey, hazelnut 10

Frith farm strawberries, elderflower bavarois, oats 11

CHEESE

Artisan cheese selection, Tickton tea loaf & accompaniments 12.95

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

Freshly ground coffee & Tickton truffles 5

INSPIRED BY THE BLOOMSBURY SETS CREATIVITY & INNOVATION,
EVERY THURSDAY TO SATURDAY WE OFFER A 7 COURSE TASTING MENU AT 7.30 PM.
PLEASE ASK FOR A SAMPLE MENU.

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