

# 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 8.50

### LITTLE SNACKS 7.50

Beef nugget, mustard

Staal's beetroot cured salmon

Goats cheese & onion filo tart

\*Vegetarian & vegan alternatives are available\*

### TO START

East Riding pork cheek croquette, onion jam, crispy kale 12.50

Cauliflower veloute, King Coal custard toast, walnut (v) 11.50

Chalk stream trout, orange, dill, pine nut, crème fraiche 13.50

Smoked beef carpaccio, pickled shallot, capers, sourdough crumb, Old Winchester, truffle 14

Bridlington crab, seaweed, caviar, grapefruit, squid ink 15

Sweet potato falafel, apple, tahini yoghurt (v) 12

### TO FOLLOW

Seared chicken breast, Jerusalem artichoke, pancetta & hazelnut fricassee, wild mushroom 26.50

Holme farm venison haunch, salt baked celeriac, sunflower seed sauce, pickled blackberries 31

Confit duck leg, roasted butternut squash, charred tenderstem broccoli, red wine sauce 29.50

Dry aged 8oz ribeye steak, dressed watercress, flat mushroom, hand cut rosemary chips 33

Pan fried monkfish, chestnut, sage, apple, parsnip 29

Beetroot farro risotto, tarragon, goat curd, salt baked baby beetroot (v) 25

Pan fried silver mullet, broccoli, samphire, toasted walnut & lemon dressing 28

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

# *Tickton Grange*

## B L O O M S B U R Y R O O M

### A L A C A R T E

#### 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

#### TO FINISH

- Dark chocolate mousse, coffee, mascarpone, cocoa sauce, cocoa nibs 13  
Sticky toffee pudding, toffee caramel, buttermilk ice-cream 11  
Baked clementine custard, clementine sorbet, dark sugar tuile 12  
Mango curd, oat granola, mango 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 ROOM

### 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

60 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.