

# *Tickton Grange*

## HOUSE BOARDS

Served throughout our home and gardens

### CHARCUTERIE

home cured bresaola, house pâté with sourdough croutes, salami, Parma ham, ham hock terrine, panko crumbed pork belly, bread, chutney and pickles

£17.50

### FISH

smoked salmon, mirin cured trout, prawns in Marie Rose sauce, haddock goujons, crab bonbon, salted fish croquette, onion bread, tartare sauce and fresh lemon wedge

£17.50

### VEGAN

fermented bean croquette, feta cheese and sticky shallot in panko crumb, falafel with katsu, tomato gazpacho, hummus, sweet potato and chilli bonbon, home baked bread, chutney and salad leaves

£17.50

### PICNIC

mixed finger sandwiches, caramelised onion sausage roll, salted Pipers crisps, tomatoes and baby leaves, fruit loaf with Wensleydale cheese, Tickton Bakewell tart, chewy biscuits

£17.50

### STEAK

salt aged Yorkshire sirloin steak cooked to your liking, Tickton chips, hand cut, cooked three times, salad leaves

£27.50

### CHEESE

our selection of artisan cheeses with biscuits and accompaniments

£15

### CHIPS

hand cut chips, cooked three times

£4.50

### DESSERT

today's homemade dessert

£7.50

### LITTLE CAKES DESSERT

Tickton's little cake selection

£7.50

Served Monday to Saturday from 12noon until 2pm and for our residents from Monday to Sunday from 7pm until 9pm.

Our 'Relaxed' House Board packages for our resident guests include a main course board and a dessert of your choice. Please let us know if you have any allergies or dietary preferences. Please note our kitchens contain nuts. Individual items on all boards may vary.