

# THE BICKLEY

PUB & STEAKHOUSE

## DINNER MENU

### TO SHARE

<b>VEGETARIAN BOARD</b>	<b>£13.95</b>
Mac-balls - Et Al Olives - charred courgette, whole baby red bell peppers & red onion - grilled halloumi - roasted whole garlic bulb - breads	
<b>MEAT &amp; SEA BOARD</b>	<b>£15.95</b>
BBQ chicken wings - chilli squid - smoked salmon - salt beef croquettes - breads - mustard mayo - aioli	
<b>WHOLE BAKED BRITISH GARLIC &amp; ROSEMARY INFUSED CAMEMBERT</b>	<b>£13.95</b>
Sourdough toast - onion marmalade	

### STARTERS

<b>SOUP OF THE DAY</b>	<b>£6.95</b>
Potato bread - salted butter	
<b>CHICKEN WINGS COATED IN LOUISIANA HOT OR BBQ SAUCE</b>	<b>£6.95</b>
Blue cheese dipping sauce - celery	
<b>HOT SMOKED SALMON ON TOASTED SOURDOUGH</b>	<b>£7.95</b>
Horseradish soured cream - watercress salad - cornichons	
<b>CRUMBED SOMERSET BRIE WEDGES</b>	<b>£6.95</b>
Pea shoot salad - chilli jam	
<b>PAN FRIED WILD MUSHROOMS &amp; GARLIC ON TOASTED POTATO BREAD</b>	<b>£9.95</b>
Parsley & port cream <b>ADD CRISPY PROSCIUTTO £2.95</b>	
<b>CHILLI SQUID</b>	<b>£7.95</b>
Spring onion - rocket - aioli	
<b>SALT BEEF CROQUETTES</b>	<b>£7.95</b>
English mustard mayo - gherkins	
<b>WHOLE SHELL-ON JUMBO PRAWNS</b>	<b>£13.95</b>
Red chilli & smoky garlic infused olive oil - bread	
<b>CORN TORTILLA NACHOS</b>	<b>£6.95</b>
Mexican cheese sauce - tomato salsa - sour cream - guacamole - jalapeños	

### SIDES

<b>BUTTERED MASH</b>	<b>£4.95</b>
<b>DRESSED SALAD</b>	<b>£4.95</b>
<b>FRIES</b>	<b>£4.95</b>
<b>CHUNKY CHIPS</b>	<b>£4.95</b>
<b>SWEET POTATO FRIES</b>	<b>£4.95</b>
<b>SEASONAL VEGETABLES</b>	<b>£4.95</b>
<b>ONION RINGS</b>	<b>£4.95</b>
<b>DAUPHINOISE POTATOES</b>	<b>£4.95</b>
<b>JACKET POTATO WITH BUTTER</b>	<b>£4.95</b>

Gluten intolerant? Please ask for our gluten free menu. Fish may contain bones. Allergen information available on request.

Many of our vegetarian dishes can be made to accommodate vegans. Please ask your server for further information



### THE STEAKS

ALL OF OUR SPECIALLY SELECTED BRITISH STEAKS ARE GRASS REARED AND AGED FOR A MINIMUM OF 28 DAYS

<b>ALL SERVED WITH WATERCRESS SALAD AND YOUR CHOICE OF:</b> Steak chips - Fries - Dauphinoise potatoes - Buttered mash - Baked potato <b>ADD SAUCE:</b> Garlic butter - Peppercorn - Béarnaise - Blue cheese - Creamy mushroom	<b>£2.95</b>
<b>RUMP</b> 8oz 10oz	<b>£18.95</b> <b>£20.95</b>
Cut from the centre of the rump to combine the tenderness of a fillet with the full flavour of a rump <i>We recommend medium rare to medium</i>	
<b>SIRLOIN</b> 8oz 10oz	<b>£22.95</b> <b>£26.95</b>
A delicate flavour balanced with a firmer texture <i>We recommend medium rare</i>	
<b>RIB - EYE</b> 8oz 10oz	<b>£23.95</b> <b>£26.95</b>
Bursting with flavour and almost as tender as fillet <i>We recommend medium rare to medium</i>	
<b>FILLET</b>	<b>£26.95</b>
The most tender steak regarded by many as the premium cut <i>We recommend rare to medium rare</i>	
<b>SURF &amp; TURF</b>	<b>ADD £8.95</b>
Create this classic with your choice of steak by adding large shell on prawns	

### BURGERS

HAND PRESSED SHORT RIB BURGERS SERVED IN A SOFT SESAME & POPPY SEED BUN WITH FRIES

<b>THE BICKLEY BURGER</b>	<b>£13.95</b>
Beef patty - lettuce - ketchup - American cheese - red onion - pickle	
<b>BACON &amp; CHEESE</b>	<b>£14.95</b>
Beef patty - smoked bacon - double American cheese - ketchup - lettuce - red onion - pickle	
<b>CRISPY CHICKEN</b>	<b>£14.95</b>
Crispy coated buttermilk chicken breast - sriracha mayo - lettuce	
<b>BUTTERNUT SQUASH, GOATS CHEESE &amp; SMASHED BEETROOT BURGER</b>	<b>£13.95</b>
Red pepper relish - lettuce	
<b>KOFTE BURGER</b>	<b>£14.95</b>
Aromatic spiced lamb kofte - tzatziki - lettuce - red onion	

### OFF THE GRILL

<b>SUFFOLK REARED PORK SAUSAGES &amp; MASH</b> Winter greens - onion gravy	<b>£10.95</b>
<b>ARTISAN SHORTCRUST PASTRY PIE</b> Chunky chips or mash - seasonal vegetables - gravy	<b>£14.95</b>
<b>BEER BATTERED HADDOCK</b> Chunky chips - crushed minted peas - tartare sauce	<b>£13.95</b>
<b>DAY BOAT FRESH FISH</b> ASK FOR TODAY'S CATCH	<b>ASK SERVER</b>
<b>ROASTED PUMPKIN &amp; SAGE RAVIOLI</b>	<b>£12.95</b>
Ricotta & kale pesto - pine nuts	
<b>CAESAR SALAD</b>	<b>£10.95</b>
Crispy romaine lettuce - Parmigiano - creamy caesar dressing <b>ADD SMOKED CHICKEN £3.00</b>	
<b>ITALIAN PIG &amp; STEAK MEATBALLS WITH PAPPARDELLE PASTA</b>	<b>£13.95</b>
Rich tomato, basil & red wine sauce - shaved Parmigiano	
<b>LAMB SHANK</b>	<b>£17.95</b>
Truffle mash - squash - kale - rosemary jus	
<b>BARBEQUE SMOKED PORK RIBS</b> Half rack Full rack	<b>£11.95</b> <b>£16.95</b>
Seasoned fries - crunchy slaw	
<b>CORN FED CHICKEN BREAST</b>	<b>£14.95</b>
Garlic dauphinoise potato - madeira & mushroom sauce	
<b>PRESSED PORK BELLY</b>	<b>£14.95</b>
Potato, sprout & chestnut hash - winter greens - cider gravy	
<b>BRAISED BLADE &amp; SHIN OF BEEF</b>	<b>£17.95</b>
Shallot mash - tender stem broccoli - jus	
<b>CA RI - VIETNAMESE VEGETABLE CURRY</b>	<b>£12.95</b>
Roasted aubergine - peppers - butternut squash - soya beans - coconut & lime - jasmine rice <b>ADD PRAWNS OR CHICKEN £3.00</b>	
<b>ROASTED VEGETABLE &amp; BARREL AGED FETA STRUDEL</b>	<b>£15.95</b>
Ratatouille - green pesto	

### HOW WE SERVE OUR STEAKS

<b>BLUE</b> Very red, room temperature centre
<b>RARE</b> Warm, soft, red centre
<b>MEDIUM RARE</b> Warm, firm, reddish pink centre
<b>MEDIUM</b> Firm, pink & warm centre
<b>MEDIUM WELL</b> Firmer, brown, hint of pink in centre
<b>WELL DONE</b> Very firm, brown centre

### PLEASE NOTE

**WHEN ORDERING YOUR STEAK MEDIUM WELL TO WELL DONE PLEASE ALLOW 25 MINUTES COOKING TIME**

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## \* ROSÉ



<b>ANCORA ROSATO, MONFERRATO CHIARETTO - ITALY</b>	<b>£19.00</b>	<b>£6.85</b>	<b>£5.00</b>
Delicate and aromatic with loads of fresh berries and citrus			
<b>PINOT GRIGIO BLUSH, PRINCIPATO - ITALY</b>	<b>£24.00</b>	<b>£8.10</b>	<b>£5.80</b>
Everyone's favourite, dry and easy with summer fruit flavours - irresistible			
<b>ANOTHER STORY WHITE ZINFANDEL - USA</b>	<b>£24.00</b>	<b>£8.10</b>	<b>£5.80</b>
Off dry with luscious strawberries and cream			

## REDS BY THE BOTTLE

<b>VEGA DEL RAYO RIOJA RESERVA - SPAIN</b>	<b>£29.00</b>
Simply fabulous - one of the best reservas you'll find from this region	
<b>SILENI CELLAR SELECTION PINOT NOIR - NEW ZEALAND</b>	<b>£35.00</b>
Elegant strawberry flavours with subtle savoury undertones	
<b>WANDERING BEESTE SYRAH - SOUTH AFRICA</b>	<b>£37.00</b>
The perfect companion for red meat - ripe and velvety syrah	
<b>SAN FELICE GRIGIO CHIANTI CLASSICO RISERVA - ITALY</b>	<b>£45.00</b>
A classic Chianti Riserva - with elegant layers of red and black fruit, and smooth spice on the palate	
<b>CLOS DE LA CURE, ST ÉMILION GRAND CRU - FRANCE</b>	<b>£60.00</b>
Award winning St Emilion Grand Cru, powerful, rich nose of rip blackcurrants and chocolate	
<b>DOMAINE CHANTE CIGALE CHÂTEAUNEUF-DU-PAPE- FRANCE</b>	<b>£65.00</b>
Classic Rhone blend of predominately Syrah and Grenache	

## \* REDS BY THE GLASS



<b>BORSAO GARNACHA - SPAIN</b>	<b>£19.00</b>	<b>£6.85</b>	<b>£5.00</b>
Smooth and soft with a touch of spice - and it's won awards			
<b>VEGA PIEDRA RIOJA TINTO - SPAIN</b>	<b>£24.00</b>	<b>£8.10</b>	<b>£5.80</b>
Delicious oak-aged Rioja from Bodegas Carlos Serres in Haro			
<b>CAPE HEIGHTS SHIRAZ - SOUTH AFRICA</b>	<b>£24.00</b>	<b>£8.10</b>	<b>£5.80</b>
Fresh & lifted Shiraz packed with pepper and blackberry flavours			
<b>BELLEFONTAINE MERLOT - FRANCE</b>	<b>£24.00</b>	<b>£8.10</b>	<b>£5.80</b>
Plummy Merlot with a velvety texture			
<b>SHOWDOWN CABERNET SAUVIGNON - USA</b>	<b>£26.00</b>	<b>£9.15</b>	<b>£6.65</b>
Bold and spicy with ripe blackberry and cracked black pepper			
<b>TURNO DE NOCHE MALBEC - ARGENTINA</b>	<b>£26.00</b>	<b>£9.15</b>	<b>£6.65</b>
Vibrant and juicy Mendoza Malbec with a gentle lick of spice			
<b>AMAUTA ABSOLUTO MALBEC - ARGENTINA</b>	<b>£33.00</b>	<b>£11.50</b>	<b>£8.30</b>
Pure and bold Malbec from a spectacular high altitude estate			

ASK TO SEE OUR COCKTAILS

\* 125ml AVAILABLE

## SPARKLING



<b>LE DOLCI COLLINE PROSECCO SPUMANTE BRUT - ITALY</b>	<b>£28.00</b>	<b>£7.00</b>
<b>LE DOLCI COLLINE ROSÉ PROSECCO - ITALY</b>	<b>£28.00</b>	<b>£7.00</b>
<b>CHAMPAGNE GUY LAFORGE - FRANCE</b>	<b>£49.00</b>	
<b>DOMENICO DE BERTIOL PROSECCO - ITALY - MAGNUM 1.5ltr</b>	<b>£55.00</b>	
<b>MOËT &amp; CHANDON NV - FRANCE</b>	<b>£65.00</b>	
<b>MOËT &amp; CHANDON ROSÉ - FRANCE</b>	<b>£70.00</b>	
<b>VEUVE CLIQUOT NV</b>	<b>£70.00</b>	
<b>LAURENT PERRIER ROSE</b>	<b>£85.00</b>	

## WHITES BY THE BOTTLE

<b>NUOVO QUADRO GAVI DI GAVI - ITALY</b>	<b>£42.00</b>
Mineral and elegant with white peach and floral notes	
<b>DOMAINE DE LA MOTTE CHABLIS - FRANCE</b>	<b>£45.00</b>
A classic Chablis from vines grown on the famous Kimmeridgian clay	
<b>VALENCISO RIOJA BLANCO - SPAIN</b>	<b>£50.00</b>
An exceptional, classic, fine white Rioja from old vines in Rioja Alta	

## \* WHITES BY THE GLASS



<b>THE RAMBLER - SOUTH AFRICA</b>	<b>£19.00</b>	<b>£6.85</b>	<b>£5.00</b>
Fresh, fruity and easy drinking			
<b>VINAZZA GARGANEGA PINOT GRIGIO - ITALY</b>	<b>£24.00</b>	<b>£8.10</b>	<b>£5.80</b>
Crisp and citrusy Pinot with a lemony finish			
<b>SIERRA GRANDE CHARDONNAY - CHILE</b>	<b>£24.00</b>	<b>£8.10</b>	<b>£5.80</b>
A fantastic unoaked Chilean mountain Chardonnay			
<b>LA LISSE SOIE D'IVOIRE CHENIN BLANC - FRANCE</b>	<b>£24.00</b>	<b>£8.10</b>	<b>£5.80</b>
Textural and incredibly moreish with stonefruit flavours			
<b>FALSE BAY SAUVIGNON BLANC - SOUTH AFRICA</b>	<b>£24.00</b>	<b>£8.10</b>	<b>£5.80</b>
Outstanding Sauvignon from The Cape - zingy, zesty and big on bold tropical fruit flavours			
<b>PICPOUL DE PINET CARTE NOIRE - FRANCE</b>	<b>£27.00</b>	<b>£9.50</b>	<b>£6.85</b>
Vibrant and zippy with melon and citrus			
<b>THE CLOUD FACTORY SAUVIGNON BLANC - NEW ZEALAND</b>	<b>£33.00</b>	<b>£11.50</b>	<b>£8.30</b>
Passionfruit and gooseberry, a classic Marlborough Sauvignon			

For port & coffee  
please ask your  
waiter for our  
dessert menu

### IT'S YOUR PARTY!

From family get-togethers to school reunions, from baby showers to grand garden parties, THE BICKLEY can cater for any kind of celebration or event. Please just ask a duty manager for more details.

STUNNING PRIVATE FUNCTION ROOM AVAILABLE.  
EXCLUSIVE GARDEN OR WHOLE VENUE HIRE



75cl BTL 250ml 175ml 125ml

HOW WE MEASURE UP