

GLUTEN FREE

STARTERS & SHARING

SOUP OF THE DAY Bread - salted butter	£6.95
CHICKEN WINGS COATED IN LOUISIANA HOT OR BBQ SAUCE Blue cheese dipping sauce - celery	£6.95
HOT SMOKED SALMON ON TOAST Horseradish soured cream - watercress salad - cornichons	£7.95
PAN FRIED WILD MUSHROOMS & GARLIC ON TOAST  Parsley & port cream ADD CRISPY PROSCIUTTO £2.95	£9.95
CHILLI SQUID Spring onion - rocket - aioli	£7.95
SALT BEEF CROQUETTES Horseradish mayo - gherkins	£7.95
WHOLE SHELL-ON JUMBO PRAWNS Smoky garlic, red chilli infused olive oil - bread	£13.95
CORN TORTILLA NACHOS  Mexican cheese sauce - tomato salsa - sour cream - guacamole - jalapeños	£6.95
WHOLE BAKED BRITISH GARLIC & ROSEMARY INFUSED CAMEMBERT  Toast - onion marmalade	£13.95

JACKET POTATOES

CHEESE & BEANS 	£6.95
TUNA, RED ONION & CHEESE	£7.95
CHILLI CON CARNE & CHEESE	£8.95

SANDWICHES

SERVED UNTIL 5PM MON - SAT

ALL SERVED ON GENIUS WHITE OR BROWN BREAD
ADD A HANDFUL OF FRIES FOR £1.95

SMOKED CHICKEN & BACON CLUB Mature cheddar - avocado - tomato - iceberg lettuce - tarragon mayo	£8.95
CORNISH BRIE, CRANBERRY & QUINCE JELLY 	£7.95
STEAK - CLASSIC BAGUETTE Bavette steak - horseradish mayo - watercress - crispy fried onions - smoked cheddar	£9.95
BREADED COD FISH FINGERS Gem lettuce - tartare sauce	£7.95
SALT BEEF BRISKET Dijon mustard - cornichons	£7.95

THE BICKLEY
PUB & STEAKHOUSE

LUNCH MENU



THE STEAKS

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

ALL SERVED WITH WATERCRESS SALAD AND YOUR CHOICE OF: Steak chips - Fries - Dauphinoise potatoes - Buttered mash - Baked potato ADD SAUCE: Garlic butter - Peppercorn - Béarnaise - Blue cheese - Creamy mushroom	£2.95
RUMP 8oz 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>	£15.95
SIRLOIN 8oz A delicate flavour balanced with a firmer texture <i>We recommend medium rare</i>	£22.95
RIB - EYE 8oz Bursting with flavour and almost as tender as fillet <i>We recommend medium rare to medium</i>	£23.95
FILLET The most tender steak regarded by many as the premium cut <i>We recommend rare to medium rare</i>	£26.95

BURGERS

HAND PRESSED SHORT RIB BURGERS SERVED IN A BUN WITH FRIES

THE BICKLEY BURGER Beef patty - lettuce - ketchup - American cheese - red onion - pickle	£13.95
BACON & CHEESE Beef patty - smoked bacon - double American cheese - ketchup - lettuce - red onion - pickle	£14.95
CAJUN SPICED CHICKEN Buttermilk chicken breast - sriracha mayo - lettuce	£14.95
BUTTERNUT SQUASH, GOATS CHEESE & SMASHED BEETROOT BURGER  Red pepper relish - lettuce	£13.95
KOFTE BURGER Aromatic spiced lamb kofte - salsa - lettuce - red onion	£14.95

OFF THE GRILL

CHECK OUT OUR SMALL PLATE OPTIONS BELOW JUST £7.95

 **SMALLER PORTIONS BUT JUST AS TASTY!**

SUFFOLK REARED PORK SAUSAGES & MASH  Winter greens - onion gravy	£7.95 - £10.95
BEER BATTERED HADDOCK  Chunky chips - crushed minted peas - tartare sauce	£8.95 - £13.95
CAESAR SALAD   Crispy romaine lettuce - Parmigiano - creamy caesar dressing ADD SMOKED CHICKEN £3.00	£8.95 - £10.95
ITALIAN PIG & STEAK MEATBALLS WITH PENNE RIGATE PASTA  Rich tomato, basil & red wine sauce - shaved Parmigiano	£8.95 - 13.95
LAMB SHANK Truffle mash - squash - kale - rosemary jus	£17.95
BARBEQUE SMOKED PORK RIBS Half rack Full rack Seasoned fries - crunchy slaw	£11.95 £16.95

SIDES

BUTTERED MASH 	£4.95
DRESSED SALAD 	£4.95
FRIES  	£4.95
CHUNKY CHIPS  	£4.95
SWEET POTATO FRIES 	£4.95
SEASONAL VEGETABLES 	£4.95
DAUPHINOISE POTATOES 	£4.95

HOW WE SERVE OUR STEAKS

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

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



Please note whilst all of the dishes on this menu contain only GF ingredients, they are cooked in a kitchen which also handles gluten containing foods.

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

Fish may contain bones. Allergen information available on request.

THE BICKLEY

PUB & STEAKHOUSE

* ROSÉ



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

REDS BY THE BOTTLE

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

* REDS BY THE GLASS



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

ASK TO SEE OUR
COCKTAILS

*125ml
AVAILABLE

SPARKLING



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

WHITES BY THE BOTTLE

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

* WHITES BY THE GLASS



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