
NIBBLES

Wye Bakehouse Rustic Bread, olives & dukkha (v)	£4.50
Whitebait, chorizo mayonnaise	£5.00
Wicked garlic doughballs	£5.50
Chorizo & hummus	£5.00

STARTERS

Crispy line caught mackerel	£8.50
Smoked mackerel, cured mackerel. Gooseberry ketchup, pickles	
Duck liver parfait	£8.50
Gingerbread, our pickles, foraged herbs	
Arancini (v)	£7.95
Crisp Parmesan and Red Fox risotto squares, truffle mayonnaise	
Dusted calamari	£7.95
Tickled Trout tartare	
Seasonal velouté	please see the board
Wye Bakehouse Rustic Bread	
Derbyshire charcuterie (for 2 to share)	£8.95 per person
Locally cured hams, our pickles, baked camembert, walnuts and mushrooms	
Halloumi, burnt orange, beetroot salad (v)	£6.95/ £9.50
Grilled halloumi, red onion, pumpkin seed granola	
Parma ham and goats cheese salad	£6.95/ £9.50
Parma ham, candied walnuts, goats' cheese, ripe seasonal compressed melon	

MAINS – From the special's board

Derbyshire cornfed chicken	£16.95
Poached breast, confit oyster, boulangere, Jerusalem artichoke, confit root veg and rosemary jus	
Pan roasted Gressingham duck breast	£19.95
Parisienne potatoes, balsamic cranberry, sautéed foraged wild mushrooms, roasted hazelnuts	
Butterley Top côte de porc	£17.50
Grilled pork ribeye, celeriac rösti, shallot, Barlow apple, Aspall's cider gravy	
Pumpkin Wellington (v)	£14.95
Feta, pine nuts, goat's cheese mousse	
Cauliflower (available vegan)	£13.95
Cauliflower steak, pickled cauliflower, hazelnuts, Derbyshire ale rarebit, caper & raisin purée	
Highfield House blade of beef	£16.95
Truffled polenta, wild mushrooms, beef braised carrots, herb oil	
Butter poached Cornish Cod loin	£18.95
Fermented Sudbrook turnips, charred kohlrabi, poached fennel and dill	
Looe day boat fish	£18.50
Roasted fillet, Rock oyster, Fowey mussels, crab, clams, sea vegetables, mussel emulsion	
The Tickled Trout	£18.95
Pan-fried Cornish sea trout, carrot & cardamom, cavalo nero, langoustine emulsion, almonds	
Derbyshire pie (see the board for the filling)	£17.50
Served with duck fat herbed roasties and garlic roasted root veg	

MAINS

TT favourites

Pasta Bolognese £12.50

12hr ragu, Chianti, basil, Parmesan

Spiced chicken and red pesto pasta £12.95

Sweet chilli, crème fraîche, red and spring onion

Aubergine, courgette bake (v) £11.95

Tomato & basil fondue, pesto breads, rocket Parmesan salad

Tickled Trout burger

£13.95

240g TT 24hr marinated burger, slow braised pulled short rib, onion jam, salad, chunky chips

TT chicken burger £12.50

Spiced breast, wholegrain mustard, mayonnaise, salad, chunky chips

Sides

The best spicy tomato bread from the pizza oven (v) £4.95

Caprese salad (v) £4.50

Rocket and parmesan salad (v) £4.00

Rosemary roasted sweet potatoes (v) £3.50

OMG truffle & parmesan fries £4.95

Salty skinny fries £3.00

SOUGHDOUGH PIZZA

Margherita (v)	£8.95*
Tomato, buffalo mozzarella and fresh basil	
Diavola	£11.75*
Pepperoni, Roquito peppers, green chillies and jalapenos	
Caprino (v)	£12.25*
Goats' cheese, Roquito peppers, spinach and olives	
Pizza con prosciutto	£11.75*
Crispy Parma ham, filed mushrooms, grilled artichokes, olives, rocket and basil	
Salsiccia picante	£13.75*
Spicy sausage, angry arrabbiata sauce, basil, mascarpone and buffalo mozzarella	
Italian	£11.75*
Parma ham, cherry tomatoes, buffalo mozzarella, soft boiled egg	
Festa di carni	£13.75*
Pepperoni, bolognaise, spinata, Calabrese salami and Palma ham	
Pollo picante	£13.75*
Chilli-marinated chicken and red onion, garlic, chilli, Roquito peppers and goats' cheese	
Giardiniera (v)	£11.75*
Spinach, red onion, artichoke, buffalo mozzarella, mushrooms, cherry tomatoes and black olives	
The Greek	£12.25*
Inspired from the infamous Greek salad: Feta cheese, black and green olives, shallots, sunblushed tomatoes, basi and rocket	
Quattro formaggi bianco	£12.25*
White base with four cheeses: Lancashire blue, goats' cheese, parmesan and mozzarella	
Seafood, a taste of Cornwall	£13.75
Buffalo mozzarella, smoked mackerel, white crab, red onion, chilli, garlic, lemon zest and rocket	
Calzone (available v)	£15.20
Beef ragu, spicy sausage, mascarpone, Roquito peppers, red onion, buffalo mozzarella, cherry tomatoes. Glazed with tomato sauce, parmesan, fresh basil, parsley and lashings of garlic oil.	

Gluten free available £3 supplement

***Part of the Tuesday pizza deal**

DESSERTS

Macerated Sudbrook Raspberries	£7.00
Vanilla custard tartlet, raspberry jam, white chocolate	
Warm dark chocolate moelleux	£7.00
Milk and honey ice cream	
Topsy-turvy blueberry & lavender cheesecake	£6.50
Lemon curd, crème fraiche sorbet	
Apple & Raspberry crumble, vanilla anglaise	£7.00
White chocolate ice cream	
TT chocolate brownie	£6.50
Salted caramel ice cream	
Ice cream selection	£5.50
Vanilla, lemon curd, strawberry	
Caramelised apple tarte tatin for two	£11.95
Cornish clotted cream, vanilla ice cream	
Selection of artisan British Isle's cheese	£12.00
Truffled Sudbrook honey, green tomato chutney, artisan biscuits	

Dessert wines, Ports, brandies available from the wine list

Selection of teas and tisanes and Tiger Stripes coffee from Northern Tea Merchants

Top of the Trout

Special occasion coming up? Celebrate in style in our private dining room.
Bespoke menus available.

The best Sunday lunch

Long week? Join us for a lazy Sunday Roast prepared lovingly with the best local produce.

Cottages

We have two beautiful AA 4 Star Gold self-catering holiday cottages to let, perfect for short breaks.

Events

Please check our website or ask one of our members of the team for our events calendar for the next quarter.

- Burleigh's gin tasting evening
- Barlow carnival

Pizza Tuesday

Enjoy any* of two of the Trout's famous stone-baked sourdough pizzas for just £20.

**some exclusions apply.*

All of our dishes are freshly prepared which means we can tailor our dishes to suit specific dietary requirements or tastes.

From time to time we do run out of things but we will hopefully be able to suggest a tasty alternative.

If you've loved your time with The Tickled Trout, please help us out by spreading the word on social media. As an independent, family owned pub, we appreciate every bit of support we get!

All major credit cards are accepted, although regrettably we are unable to accept payment by cheque or American Express.

Reservations are usually allocated a two hour window. Depending on the time of year, try out our fireside snug or sun drenched patio for after dinner drinks.

If your experience ever falls short of your expectations please let us know immediately and give us the opportunity to make this right. We never want an unhappy customer to leave our pub.
