

The Cambridge Chop House



Puddings

Mincemeat Burnt Cream, <i>Shortbread</i> (v)	£7.00
Irish Cream & Chocolate Trifle, <i>Clementine Jelly, Vanilla Cream</i> (v)	£7.50
Sambocade - <i>Elderflower Cheesecake, Sorrel & White Chocolate</i> (v)	£7.00
Sticky Toffee Pudding - <i>Salted Caramel Sauce, Vanilla Ice Cream</i> (v)	£7.00
Sherry & Orange Treacle Cake - <i>Almond Yoghurt</i> (v) (n)	£7.00
Selection of Ice Cream (v) & Sorbets (vg) <i>Vanilla, Strawberry, Salted Caramel, White Chocolate.</i> <i>Lemon Sorbet, Mango Sorbet.</i>	£6.00

British Cheeses 3 Cheeses £9.00 / 4 Cheeses £12.00 / 5 Cheeses £15.00
Served with celery, grapes, chutney & biscuits. Choose 3, 4 or 5 pieces from the following:
Blue Murder, Cerney Ash, Perl Wen, Lincolnshire Poacher or Keens Cheddar.

Pudding Wines

Muscat de Rivesaltes, *Domaine Treloar*
100ml £7.35 / 250 ml Jug £17.00 / Bt. £32.00 (500ml)
Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.

Banyuls Traditionnel *Robert Pages AOC VdN*
100ml £9.00 / 250ml Jug £22.00 / Bt. £60.00
90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls - sweet, complex and marvellous. Served chilled.

Apple Apéritif *Kingston Black, Somerset*
100ml £5.50 / 250ml Jug £14.00 / Bt. £26.00 (500ml)
Sweetness and depth of the legendary Kingston Black apple with subtle brandy notes.

Maury Rouge, *Domaine des Soulanes, Maury AOC*
100ml £9.60 / 250ml Jug £23.00 / Bt. £65.00
From a single vineyard of old vine Grenache. This vintage port style is deeply fruited, well structured and extremely satisfying! Only made in the best years.

Hot Drinks

Brew House Teas	£2.60	Espresso/Macchiato	£2.70
Black/White Coffee	£2.70	Double Espresso/Macchiato	£2.90
Cappuccino	£3.00	Mocha	£3.20
Latte/Chai Latte	£3.00	Hot Chocolate	£3.00

Add a flavoured syrup to your coffee for 30p a shot

After Dinner Drinks

Cognacs & Armagnacs

Trijol VS Classic	£4.20
<i>House Cognac.</i>	
Maxime Trijol VSOP Grande Champagne	£5.80
<i>Well-structured body. Mellow and rich.</i>	
Maxime Trijol XO Grande Champagne	£9.90
<i>Deep gold in colour. Opulent.</i>	
Château de Laubade VSOP Armagnac	£4.75
<i>Strong, complex nose with floral, plummy notes.</i>	
Château de Laubade XO Armagnac	£7.00
<i>Complex & structured. Aromatic persistence.</i>	

House Whiskies

Highland Queen	£3.00
<i>Blended House Whisky.</i>	
The English 'Original' Whisky	£4.80
<i>Hints of vanilla & tropical fruits.</i>	
Green Spot Irish Pot Still	£5.70
<i>Spicy & soft with a creamy, vanilla finish.</i>	

Single Malt Whiskies

An Cnoc 12yr Highland	£4.80
<i>Winter spices & toasted grains on palate.</i>	
Benromach 10yr Speyside	£5.00
<i>Slightly herbal with a little fruit on palate. Mouthwateringly bittersweet.</i>	
Caol Ila 12yr Islay	£6.20
<i>Smoked hickory & ham on palate. Long peppery finish.</i>	

Digestifs & Liqueurs

Cotswolds Cream Liqueur (50ml)	£3.60
Boulard Calvados Pays d'Auge	£6.60
<i>Mainly apple with hints of vanilla.</i>	
Diplomático, Ron de Venezuela Dark Rum	£6.30
<i>Luscious mouth coating texture from this 12 year old dark rum.</i>	
Truffle Gin, The Cambridge Distillery	£8.50
<i>The world's first digestif gin. Deliciously decadent.</i>	

All spirits are served in 35ml measures, unless specified otherwise.