

Our approach

We are a passionate local business devoted to providing British food in a light hearted convivial environment.

The menu is inspired by a variety of traditional classics, interesting cuts of meat and chops; all complemented with a focused wine list and real ales straight from the cask.

It is all keenly prepared, presented & served by a knowledgeable team.

A drink to get you going

Antech Limoux
Sparkling Wine from Limoux
£7.00

Chilled Kingston Black
Apple Brandy Liqueur (70ml)
£4.00

Harrington Gin & Tonic
Dry Gin over Ice & Fresh Lime (35ml)
£6.30

Something to chew on

GF Bread (n) £3.25 pp
Rapeseed Oil & Balsamic Vinegar

Pork Crackling £4.00
Apple Sauce

Broccoli & Stilton Balls (n) (v) £4.00
Almond & Chive Cream

STEAKS & CHOPS

All steaks & chops come with chips, mash or mixed salad, pickled red onion and a choice of sauce or flavoured butter. Weights listed are uncooked.

6^{oz} Fillet Steak £27.50
(170g)

8^{oz} Veal Rib Eye £23.50
(227g)

9^{oz} Sirloin..... £24.50
(255g)

10^{oz} Rib Eye Steak..... £27.00
(284g)

10^{oz} Lamb Barnsley Chop..... £19.50
(284g)

14^{oz} Pork Tomahawk..... £19.75
(396g)

14^{oz} Butler Steak..... £26.50
(396g)

Add Garlic & Herb King Prawns (MCS 1) £6

Sauces & Butters

Red Wine Gravy, Mushroom, Peppercorn, Wholegrain Mustard, Garlic & Herb Butter

Cambscuisine donates 25p from every Butler Steak purchased to a local charity, Wintercomfort for the Homeless.

Side Dishes

Buttered Greens (v) £3.00

Tenderstem Broccoli (vg) £3.50

Heritage Carrots (vg) £4.00

Braised Red Cabbage & Apple (vg) £4.00

Blue Cheese, Beetroot & Walnut Salad (n) £4.00

Bubble & Squeak £4.00

Garlic & Herb King Prawns (MCS 1) £6.00

Starters & Salads

Winter Salad (vg)
Roasted Squash, Chicory, Puy Lentils, Poached Pear, Shallot,
Cranberry & Sherry Dressing
£7.00 / £13.50
OR ADD A PORTION OF...

KING PRAWNS (MCS 1)
+ £6.00

BLUE CHEESE
+ £3.00

Soup of the Day (vg) (n)
£6.00

Grazing Plate (n)
perfect for 2 to share...

Haggis Fritters, Pigs in Blanket Terrine,
Pork Crackling, Broccoli & Stilton Balls,
Smoked Haddock Pâté (MCS 2), GFBread
with Rapeseed Oil & Balsamic Vinegar (n)
£20.00

Smoked Haddock Pâté (MCS 2)
Mixed Leaves, GF Bread
£6.50

Braised Ox Cheek on GF Toast
Pickled Red Onion
£7.00

Pigs in Blanket Terrine
Mincemeat Chutney, GF Toast
£7.50

Mains

Chestnut & Mushroom Haggis (vg) (n)
Sautéed Garlic & Rosemary Potatoes, Heritage Carrots,
Tenderstem Broccoli, Vegetarian Gravy
£14.00

Ox Cheek
Horseradish Mash, Kale, Gravy
£20.50

Venison Shoulder (For 2 or 4 To Share)
Mash Potato, Heritage Carrots,
Braised Red Cabbage & Apple, Steamed Greens, Gravy
HALF £48.00 WHOLE £85.00

Confit Duck Leg
Mash, Braised Apple & Red Cabbage,
Red Wine Gravy
£17.00

Guinea Fowl
Herb Roasted New Potatoes, Kale, Tomato,
Red Onion, Mushroom Sauce
£18.50

PLEASE ALSO SEE THE BOARDS FOR TODAY'S SPECIALS & FISH DISHES
All our fish is rated 1-3 in the Marine Conservation Society's Good Fish Guide

Pre-Theatre/Set Lunch Menu

Monday to Friday 12-6.30pm
(Excluding Bank Holidays)

Our Pre-Theatre Menu is the ideal way to kick start an evening whether you're going to the Cambridge Arts Theatre or elsewhere. You can even buy your Theatre Programme from The Chop House.

Alternatively, enjoy the menu at lunchtime for an express bite before heading back to the office or during a break from a day exploring Cambridge.

2 Courses £16.00
3 Courses £20.00