



### 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

Real Ale from the cask from £3.80 a pint & available in a 4 pint Jug

Antech Limoux  
Sparkling Wine from Limoux  
£7.00

White Port & Tonic  
Served with Lemon & Mint  
£5.90

Cambridge Dry Gin & Pink Grapefruit Tonic  
£7.00

### Something to chew on

A Selection of Breads (n) £3.25 pp  
*Rapeseed Oil & Balsamic Vinegar*

Pork Crackling £4.00  
*Apple Sauce*

Cauliflower & Brie Balls (v) £4.50  
*Tomato Dip*

Honey Roasted Nuts & Seeds (n) £3.00

### STEAKS & CHOPS

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

6<sup>oz</sup> Fillet Steak ..... £27.50  
(170g)

8<sup>oz</sup> Veal Rib Eye ..... £23.50  
(227g)

8<sup>oz</sup> Lamb Steak..... £19.00  
(227g)

9<sup>oz</sup> Sirloin..... £24.50  
(255g)

10<sup>oz</sup> Rib Eye Steak..... £27.00  
(284g)

14<sup>oz</sup> Pork Tomahawk..... £19.75  
(396g)

14<sup>oz</sup> 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.

### Starters & Salads

Smoked Salmon & Dill Pâté (MCS 2)  
*Lamb's Lettuce, GF Bread*  
£7.50

Pickled Carrot & Quinoa Salad (vg)  
*Roasted Garlic, Cherry Tomatoes, Mixed Leaves, Pomegranate Seeds, Toasted Pumpkin Seeds, Orange & Fennel Seed Dressing*  
£7.00 / £13.50  
ADD A PORTION OF...

BLUE CHEESE + £3.00  
SMOKED CHICKEN BREAST + £4.00  
KING PRAWNS (MCS 1) + £6.00

Soup of the Day (vg) (n)  
£6.00

### Grazing Plate (n)

perfect for 2 to share...  
*Haggis Fritters, Pork Crackling with Apple Sauce, Cauliflower & Brie Balls, Smoked Salmon & Dill Pâté, Smoked Brisket, GF Bread, Piccalilli (n)*  
£20.00

Potted Rabbit (n)  
*Pickled Carrot & GF Bread*  
£8.00

Smoked Brisket  
*Piccalilli & Dressed Leaves*  
£7.50

Warm Pigeon Breast (n)  
*Apple, Beetroot, Toasted Pine Nut Salad, Roasted Garlic & Rosemary Dressing*  
£9.00

### 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

Fish, Chips & Mushy Peas  
Every Friday Lunchtime £13.50

### Mains

Layered Root Vegetable Torte (v)  
*Tomato Sauce, Tenderstem Broccoli*  
£13.50

Roasted Pork Belly  
*Creamy Savoy Cabbage, Bacon, Crushed New Potatoes, Red Wine Sauce*  
£17.00

Shoulder of Lamb (For 2 or 4 To Share)  
*Plain Mash, Buttered Spring Greens, Heritage Carrots, Red Wine Sauce*  
HALF £48.00 WHOLE £85.00

Chicken Supreme  
*Lemon Roasted New Potatoes, Roasted Tomato, Grilled Leeks, Garlic Butter*  
£16.00

Herb Crusted Lamb Chop  
*Sweet Potato Mash, Spring Greens, Red Wine Gravy*  
£19.00

Slow Cooked Rib of Beef  
*Bean Casserole, Coleslaw, Corn on the Cob*  
£22.00

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*

### Side Dishes

Buttered Spring Greens (v) £3.50

Mixed Salad (v) £3.50

Heritage Carrots (vg) £4.00

Corn on the Cob (v) £4.00

Creamy Savoy Cabbage & Bacon £4.00

Garlic & Herb King Prawns (MCS 1) £6.00

