

The Cambridge Chop House



Puddings

Rhubarb Eton Mess (v) (gf)	£7.00
Peach Burnt Cream, <i>Shortbread</i> (v) (gfo)	£7.00
Strawberry Cheesecake (v) (gf) <i>Fresh Strawberries, Strawberry Coulis, White Chocolate</i>	£7.00
Sticky Toffee Pudding, <i>Salted Caramel Sauce, Vanilla Ice Cream</i> (v) (gf)	£7.00
Raspberry Chocolate Cake, <i>Fresh Raspberries, Raspberry Jam</i> (vg) (df) (gf)	£7.00
Selection of Ice Cream (v) & Sorbets (vg) <i>Vanilla, Strawberry, Chocolate, Salted Caramel, White Chocolate. 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.

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

House Whiskies

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

Single Malt Whiskies

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

Digestifs & Liqueurs

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

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