BEFORE YOU CHEW

HAGGIS FRITTERS
Beetroot & Whiskey Mayo £5.00

SELECTION OF BREAD (n)
Whipped Chicken Butter £3.50

PORK CRACKLING
Apple Sauce £4.00

BRIE BITES (v)
Red Onion Marmalade £4.50

STARTERS

SOUP OF THE DAY (v)
Fresh Bread £6.50

TORCHED SARDINES ON TOAST
Roasted Tomato, Green Sauce £8.75

PRETZEL CHICKEN & DUCK TERRINE
Crispbreads, Pickles £8.00

SHREDDED BEEF CHEEK
Crumpet, Spinach, Poached Egg, Beef Dripping Hollandaise £9.50

BUTTERMILK COD CHEEKS
Shallot, Parsley & Anchovy Salad, Garlic Mayo £9.00

PEA & GRILLED COURGETTE TARTLET (v)
Tomato Chutney, Shallots £7.50

VEGETARIAN

SUMMER VEGETABLE COTTAGE PIE (vg)
Sweet Potato Topped, Grilled Hispi, Peas £14.50

SEAFOOD

BREADED COLEY
Crushed Peas, Chips, Tartare Sauce £15.50

SMOKED MACKEREL SALAD
New Potatoes, Fine Beans, Tomatoes, Hen’s Egg Small £8 | Large £15.50

LOBSTER
1/2 GRILLED LOBSTER
Garlic & Herb Butter, New Potatoes, Mixed Salad £25.00

STOCK AND CHOPS

All served with Roasted Tomatoes, Choice of Chips, Mash or Mixed Salad & Choice of Sauce or Butter

10OZ RIBEYE STEAK £27.00
6OZ FILLET STEAK £27.50
14OZ BUTLER STEAK £27.00
14OZ PORK TOMAHAWK £20.00
10OZ LAMB BARNSTREY CHOP £20.00

Sauces
Peppercorn | Red Wine | Beef Dripping Hollandaise

Butters
Garlic & Herb | Whipped Chicken | Worcestershire Sauce

MEAT

SLOW ROAST PORK BELLY
Chive Mash, Grilled Hispi, Peas, Cider & Grain Mustard Cream £19.00

ROASTED CHICKEN BREAST
Garlic Potato Bake, Grilled Courgettes, Greens, Thyme Sauce £17.00

CHOP HOUSE BURGER
Beef Burger, Shredded Beef Cheek, Stilton Rarebit, Pickles & Tomato, Dripping Potatoes, Kohlrabi Slaw £18.00

SALAD

GRILLED COURGETTE (vg)
Pearl Barley, Sun Blushed Tomato, Fine Beans, Watercress, Toasted Seeds, Cider Vinegar Dressing Small £7.50 | Large £14.00

Add Chicken Breast £4.00 | Smoked Mackerel £4.50 | 7OZ Butter £7.00 | Goat’s Cheese £3.50

SIDES

Grilled Courgettes, Peas & Green Sauce (v) | Fine Beans, Chopped Egg & Roasted Garlic (v) | Buttered Greens (v) | Beef Dripping Potatoes | Kohlrabi Slaw (v) | Chunky Chips (v) | Mixed Salad (v)

ALL SIDES £4.00

We only serve fish from sustainable sources, rated 1-3 in the Marine Conservation Society’s Good Fish Guide. Although the food is all prepared on site we cannot guarantee that it may not contain GM products or nut traces. A discretionary service charge of 10% is added to all tables.

The Cambscuisine Community Fund, which extends our efforts to support vulnerable local people, adds £1 to every bill over £30. Please ask your server to remove the this if you wish. For more information please see our website.
Puddings

Baked Vanilla Cheesecake (vg) £7.50
Cherry Compote

Selection of Criterion Sorbets (vg) £6.50
Lemon, Mango, Raspberry Sorbet.

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 Soulaines, 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

<table>
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<tr>
<th>Drink</th>
<th>Price</th>
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<tbody>
<tr>
<td>Brew House Teas</td>
<td>£2.60</td>
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<tr>
<td>Black/White Coffee</td>
<td>£2.70</td>
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<tr>
<td>Cappuccino</td>
<td>£3.00</td>
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<tr>
<td>Latte/Chai Latte</td>
<td>£3.00</td>
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<tr>
<td>Espresso/Macchiato</td>
<td>£2.70</td>
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<tr>
<td>Double Espresso/Macchiato</td>
<td>£2.90</td>
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<tr>
<td>Mocha</td>
<td>£3.20</td>
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<tr>
<td>Hot Chocolate</td>
<td>£3.00</td>
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Add a flavoured syrup to your coffee for 30p a shot.

After Dinner Drinks

Cognacs & Armagnacs

Trijol VS Classic  £4.20
House Cognac.
Maxime Trijol VSOP Grande Champagne £5.50
Well-structured body. Mellow and rich.
Château de Laubade VSOP Armagnac £4.00
Strong, complex nose with floral, plummy notes.

House Whiskies

GlenDronach 8yr (Highland) £5.00
Auchentoshan (Lowland) £5.00
Benromach 10yr Speyside £5.00
Talisker Island £5.00

Digestifs & Liqueurs

Bailey’s Cream Liqueur (50ml) £4.00
Boulard Calvados Pays d’Auge £6.60
Mainly apple with hints of vanilla.

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

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For more information please see our website, cambscuisine.co.uk/community