



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

PRESSED CHICKEN  
& DUCK TERRINE  
Crispbreads, Pickles £8.00

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

TORCHED SARDINES  
ON TOAST  
Roasted Tomato, Green Sauce £8.75

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

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

MAINS

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

STEAK AND CHOPS

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

10<sup>0Z</sup> RIBEYE STEAK £27.00

6<sup>0Z</sup> FILLET STEAK £27.50

14<sup>0Z</sup> BUTLER STEAK £27.00

14<sup>0Z</sup> PORK TOMAHAWK £20.00

10<sup>0Z</sup> LAMB BARNESLEY 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 |  
7<sup>0Z</sup> Butler £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're serious about allergies, so please let us know if you or anyone on your table has an allergy.





## Puddings

Baked Vanilla Cheesecake (vg, n) <i>Cherry Compote</i>	£7.50
Selection of Criterion Sorbets (vg) <i>Lemon, Mango, Raspberry Sorbet.</i>	£6.50

## 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>	£5.50
Château de Laubade VSOP Armagnac <i>Strong, complex nose with floral, plummy notes.</i>	£4.00

### 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 <i>Mainly apple with hints of vanilla.</i>	£6.60

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

## Cambscuisine Community Fund

*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 £1 if you wish.*

*For more information please see our website, [cambscuisine.co.uk/community](http://cambscuisine.co.uk/community)*

