



BEFORE YOU CHEW

HAGGIS FRITTERS
Beetroot & Whiskey
Mayo £5.00

GLUTEN FREE 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)
Gluten Free 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^{0Z} RIBEYE STEAK £27.00

6^{0Z} FILLET STEAK £27.50

14^{0Z} BUTLER STEAK £27.00

14^{0Z} PORK TOMAHAWK £20.00

10^{0Z} 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^{0Z} 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

Cambridge Burnt Cream (v) <i>Shortbread</i>	£7.00
Apple Bakewell Tart (v)(n)- <i>Maple Custard</i>	£7.75
Baked Vanilla Cheesecake (vg, n) <i>Cherry Compote</i>	£7.50
Sticky Toffee Pudding (v) <i>Salted Caramel Sauce, Vanilla Ice Cream</i>	£7.00
Chop House Mess <i>Mixed Berries, Whipped Cream, Meringue</i>	£6.50
Selection of Criterion Ice Cream (v) & Sorbets (vg) <i>Vanilla, Chocolate, Strawberry, Salted Caramel. Lemon, Mango, Raspberry Sorbet.</i>	£6.50
British Cheeses <i>Choose 3 or pieces from the following: Cropwell Bishop Stilton, Montgomery Cheddar, Pave Cobble Goat's, Sussex Brie. Served with celery, grapes, chutney and biscuits.</i>	3 Cheeses £10.00 / 4 Cheeses £12.00

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

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
<i>Mainly apple with hints of vanilla.</i>	

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

