BEFORE YOU CHEW

HAGGIS FRITTERS
Beetroot & Whiskey Mayo £5.00

SELECTION OF BREAD (v) (n)
Netherend Salted Butter £3.75

POORK CRACKLING
Apple Sauce £4.00

BRIE BITES (v)
Spiced Pear Chutney £4.50

STARTERS

SOUP OF THE DAY (v)
Fresh Bread £6.50

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

PRESSED CHICKEN & SULTANA TERRINE (n)
Coronation Mayonnaise, Toasted Almonds & Toast £8.00

POTTED SMOKED MACKEREL
Cucumber & Dill, Rye Crisp Bread £8.75

SEARED PIGEON BREAST
Black Pudding, Beetroot & Apple Salad £9.00

BUTTERNUT SQUASH & GOAT’S CHEESE TARTLET (v)
Sage & Pumpkin Seed Pesto £7.50

MAINS

VEGETARIAN

ROASTED CAULIFLOWER & CHICKPEA CABBAGE PARCEL (vg)
Creamed Leeks, Harissa, Toasted Pumpkin Seeds £14.50

SEAFOOD

OVEN BAKED HAKE
Black Pudding Crumb, Creamed Leeks, Mushrooms, Potatoes & Kale £17.50

GAME

WHOLE ROAST PARTRIDGE
Braised Red Cabbage, Pearl Barley, Roasted Squash, Red Wine Sauce £19.00

SHARER

HALF & WHOLE LAMB SHOULDER
Braised Red Cabbage, Greens, Haggis Mash
Half £48.00 | Whole £85.00

STEAK AND CHOPS
All served with Ale Braised Onions, Choice of Chips, Mash or Mixed Salad & Choice of Sauce or Butter

8OZ FILLET STEAK £33.00
10OZ RIBEYE STEAK £27.00
10OZ RUMP STEAK £22.50
10OZ LAMB BARNESLEY CHOP £20.00
14OZ BUTLER STEAK £27.00
14OZ PORK TOMAHAWK £20.00

Sauces
Peppercorn | Red Wine | Mushroom | Beef Dripping Hollandaise

Butters
Garlic & Herb | Stilton Butter | Harissa

MEAT

BRAISED LAMB SHANK
Caramelised Onion Mash, Honey Roast Roots, Cranberry Gravy £22.00

ROASTED CHICKEN BREAST
Crushed Celeriac, Dripping Potatoes, Broccoli, Mushroom Sauce £17.00

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

SALAD

ROASTED BUTTERNUT SQUASH (vg)
Pearl Barley, Sun Blushed Tomato, Broccoli, Kale, Balsamic Dressing
Small £7.50 | Large £13.50
Large includes one of either Chicken Breast, Smoked Mackerel or Goat’s Cheese

SIDES

Honey Roasted Roots (v) | Braised Red Cabbage (v) | Buttered Greens (v) | Stilton, Cauliflower & Broccoli Cheese | Beef Dripping Potatoes | Kale & Fennel 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.

We’re serious about allergies, so please let us know if you or anyone on your table has an allergy.

The Cambuscuisine 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.
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 Soulannes, 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.

Puddings

Baked Vanilla Cheesecake (vg) £7.50
Cherry Compote

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

<table>
<thead>
<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**
  - *House Cognac.*
  - £4.20

- **Maxime Trijol VSOP Grande Champagne**
  - Well-structured body. Mellow and rich.
  - £5.50

- **Château de Laubade VSOP Armagnac**
  - Strong, complex nose with floral, plummy notes.
  - £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**
  - Mainly apple with hints of vanilla.
  - £6.60

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

### Cambscuisine Community Fund

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