



## BEFORE YOU CHEW

HAGGIS FRITTERS  
Beetroot & Whiskey Mayo £5.00

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

PORK CRACKLING  
Apple Sauce £4.00

BRIE BITES (v)  
Spiced-Pear-Chutney £4.50

## STARTERS

SOUP OF THE DAY (v)  
Fresh Bread £6.50

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

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

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

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

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

## MAINS

### VEGETARIAN

ROASTED CAULIFLOWER &  
CHICKPEA CABBAGE PARCEL (vgo)  
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're serious about allergies, so  
please let us know if you or anyone  
on your table has an allergy.

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 this if you wish. For more information please see our website.



## Puddings

Baked Vanilla Cheesecake (vg) <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)*

