

The Cambridge Chop House



GLUTEN
FREE

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

8^{0Z} FILLET STEAK £33.00

10^{0Z} RIBEYE STEAK £27.00

10^{0Z} RUMP STEAK £22.50

10^{0Z} LAMB BARNESLEY CHOP £20.00

14^{0Z} BUTLER STEAK £27.00

14^{0Z} 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

Cambridge Burnt Cream (v) <i>Shortbread</i>	£7.00
Apple Bakewell Tart (v)(n)- <i>Maple Custard</i>	£7.75
Baked Vanilla Cheesecake (vg)- <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.

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

