### MAINS

**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 BARNSLEY 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

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**SEAFOOD**

- OVEN BAKED HAKE (v)
  - Black Pudding Crumb, Creamed Leeks, Mushrooms, Potatoes & Kale £17.50

**GAME**

- WHOLE ROAST PARTRIDGE (v)
  - Braised Red Cabbage, Pearl Barley, Roasted Squash, Red Wine Sauce £19.00

**VEGETARIAN**

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

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**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**

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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 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.
Puddings

Cambridge Burnt Cream (v) £7.00

Shortbread

Apple Bakewell Tart (v) (n) £7.75

Maple Custard

Baked Vanilla Cheesecake (vg) £7.50

Cherry Compote

Sticky Toffee Pudding (v) £7.00
Salted Caramel Sauce, Vanilla Ice Cream

Chop House Mess £6.50

Mixed Berries, Whipped Cream, Meringue

Selection of Criterion Ice Cream (v) & Sorbets (vg) £6.50

Vanilla, Chocolate, Strawberry, Salted Caramel.
Lemon, Mango, Raspberry Sorbet.

British Cheeses 3 Cheeses £10.00 / 4 Cheeses £12.00

Choose 3 or pieces from the following:

Cropwell Bishop Stilton, Montgomery Cheddar, Pave Cobble Goats, Sussex Brie. Served with celery, grapes, chutney and biscuits.

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

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
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</thead>
<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>
</tr>
<tr>
<td>Cappuccino</td>
<td>£3.00</td>
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<tr>
<td>Latte/Chai Latte</td>
<td>£3.00</td>
</tr>
<tr>
<td>Espresso/Macchiato</td>
<td>£2.70</td>
</tr>
<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

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Trijol VS Classic</td>
<td>£4.20</td>
</tr>
<tr>
<td><em>House Cognac.</em></td>
<td></td>
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<tr>
<td>Maxime Trijol VSOP Grande Champagne</td>
<td>£5.50</td>
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<tr>
<td><em>Well-structured body. Mellow and rich.</em></td>
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<tr>
<td>Château de Laubade VSOP Armagnac</td>
<td>£4.00</td>
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<td><em>Strong, complex nose with floral, plummy notes.</em></td>
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House Whiskies

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<thead>
<tr>
<th>Product</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>GlenDronach 8yr (Highland)</td>
<td>£5.00</td>
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<tr>
<td>Auchentoshan (Lowland)</td>
<td>£5.00</td>
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<tr>
<td>Benromach 10yr Speyside</td>
<td>£5.00</td>
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<tr>
<td>Talisker Island</td>
<td>£5.00</td>
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Digestifs & Liqueurs

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<thead>
<tr>
<th>Product</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Bailey’s Cream Liqueur (50ml)</td>
<td>£4.00</td>
</tr>
<tr>
<td>Boulard Calvados Pays d’Auge</td>
<td>£6.60</td>
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<tr>
<td><em>Mainly apple with hints of vanilla.</em></td>
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</tbody>
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All spirits are served in 35ml measures, unless specified otherwise.

Cambscuisine Community Fund

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*Please ask your server to remove the £1 if you wish.*

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