

The Cambridge Chop House



Puddings

Christmas Pudding (n) (v) £7.00
Brandy Custard, Spiced Apple Compote

Orange Polenta Cake (vg) (n) £7.50
Sweet Almond Yoghurt, Hazelnut Praline, Passion Fruit Sorbet

Chocolate & Cherry Brownie £7.75
Berry Coulis, Kirsch Cream

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

Bailey's Burnt Cream (n) (v) £7.75
Almond Fat Rascal

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 Goat's, 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.