

The Cambridge Chop House



PUDDINGS

STICKY TOFFEE PUDDING (v, gf) Salted Caramel Sauce & Vanilla Ice Cream	£7.50
BUTTERSCOTCH BREAD & BUTTER PUDDING (v) Vanilla Custard	£7.90
CHOCOLATE TORTE (n, gf, vg) Orange Compote, Honeycomb	£8.00
BAILEYS & COFFEE MOUSSE (n) Chocolate Crumb, Candied Walnuts, Salted Caramel	£8.00
APPLE & CINNAMON CRUMBLE (v) Vanilla Ice Cream	£7.90
SELECTION OF CRITERION ICE CREAM (gf, v) & SORBETS (gf, vg) Vanilla, Chocolate, Strawberry, Salted Caramel. Lemon, Mango, Raspberry Sorbet.	£7.00
SELECTION OF BRITISH CHEESES (v, gfo) 3 Cheeses £10.00 / 4 Cheeses £12.00 Served With Celery, Grapes, Chutney & Biscuits	

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar

100ml £7.50/ 250 ml Jug £17.00 / Bt. £33.00 (500ml)

Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.

Maury Rouge, Domaine des Soulanes, Maury AOC

100ml £9.00 / 250ml Jug £23.00 / Bt. £55.00

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

Espresso Martini £8.50

Chase Vodka, Fresh Espresso & Coffee Liqueur

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.

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