

## LUNCH MENU

Menu available  
Mon - Fri 12-2.30pm

Set Menu - 2 courses £16.00, 3 courses £22.00  
Please choose any pudding or selection of two cheeses

### STARTERS

Soup of the Day (vg)

Pressed Ham Hock Terrine  
onion chutney, crisp breads,  
English mustard gel

Salt cod croquette  
rocket, ~~citrus yoghurt~~, capers

### MAINS

Choice of Sausage & Mash  
Sausages: Beef | Lincolnshire | Italian Pork  
Mash: Plain | Hemingford | Chive  
Sauce: Red Wine | ~~Mustard~~ | Onion

Dry Aged Beef Burger  
brioche bun, bacon, ~~cheese~~, pickles, dijon mayo,  
chips & slaw

Herb Crusted Coley Fillet  
sauteed new potatoes, spring greens,  
~~citrus yoghurt~~

Pea & Edamame Risotto  
~~charcoal crème fraiche~~

Vegetarian Mezze Board (v)  
~~mozzarella~~, marinated artichokes,  
roasted peppers, hummus, rocket,  
sundried tomatoes, toasted ciabatta £12.00

add cured meat selection £7.00  
add salt cod croquette & crab £7.00

### SANDWICHES

Butternut Squash & Goats Cheese  
chips & watercress £9.00

Ale & Treacle Cured Bacon & Brie  
chips, mixed leaves, cranberry mayo £9.00

Jumbo Fish Finger  
tartare sauce, chips & mixed leaves £9.00

## PUDDINGS

DAIRY  
FREE

Sticky Toffee Pudding (v)-  
~~butterscotch sauce, vanilla ice cream~~ £7.00

Cambridge Burnt Cream (v)-  
~~shortbread~~ £7.00

Dark chocolate Fondant (v)-  
~~whiskey gel, chocolate soil, salted caramel~~  
ice cream £8.00

Banoffee Cheesecake  
~~baileys cream, caramelised banana,~~  
hazelnut crumb £7.75

Orange & Almond Cake (vg, n)  
candied zest, orange sorbet & gel £7.00

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops)  
ask for flavours £6.50

Affogato (v)-  
~~scoop of vanilla ice cream, espresso~~  
shot & biscotti £5.50  
add Pedro Ximénez + £1.00 | Baileys + £2.00 |  
Amaretto + £2.00

Selection of British Cheeses (v)-  
~~3 Cheeses £10.00 / 4 Cheeses £12.00~~  
~~Served with grapes, celery & biscuits~~  
~~(set lunch menu - 2 cheese selection)~~

### PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar  
100ml £7.50 / 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/ 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.

### COGNACS, ARMAGNACS & WHISKIES

|                                       |                                  |
|---------------------------------------|----------------------------------|
| VS Classic Cognac £4.20               | Whiskies -                       |
| VSOP Grande Champagne<br>Cognac £5.50 | GlenDronach 8yr (Highland) £5.00 |
| VSOP Armagnac £4.00                   | Auchentoshan (Lowland) £5.00     |
| Buffalo Trace Bourbon £4.00           | Benromach 10yr Speyside £5.00    |
|                                       | Talisker Island £5.00            |

For the latest news of events, our people, community support,  
food and drink and all things Cambscuisine please join our:



FACEBOOK GROUP



INSTAGRAM



NEWSLETTER  
(which we send every 10 days or so)