

## 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 (v)  
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

GLUTEN  
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 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

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