

## 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 (v)  
*charcoal crème fraîche*

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

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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