

GLUTEN
FREE

NO
ADDED
GLUTEN BUT
PRODUCED IN AN
ENVIRONMENT
THAT USES
GLUTEN
PRODUCTS

LUNCH MENU

Menu available

Mon - Fri 12-2.30pm

Set Menu - 2 courses £16.00, 3 courses £22.00

STARTERS

Soup of the Day (vg)

~~Prawn Linguine~~
~~lemon & parsley~~

Beetroot Bhaji (vg)
mixed leaves, pickled chilli & chilli dressing

MAINS

Sausage of the Day
champ mashed potatoes,
seasonal veg, onion gravy

Five Spice Tofu (vg)
pak choi, roasted beetroot

Pan Fried Pollock
smoked beetroot mayo, buttered new
potatoes, shaved spiced fennel

Dry Aged Beef Burger
smoked streaky bacon, monterey jack, lettuce
tomato & gherkin, siracha mayo, slaw, fries

please choose any pudding or selection of two
cheeses

SANDWICHES

all served in *Giabatta*

Smoked Streaky Bacon
lettuce & tomato, house mayo,
mixed leaves, fries £9.00

Prawn & Avocado
house mayo, mixed leaves, fries £9.00

Roast Pepper & Pesto (vg, n)
mixed leaves, fries £9.00

PUDDINGS

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

~~Glazed Lemon Tart (v)~~
~~candied zest, raspberry sorbet~~ £7.75

Double Chocolate Brownie (v,n)
chocolate crumb, mint choc chip ice cream £8.00

Marsala Poached Peaches (vg, n)
toasted almonds, maple syrup yoghurt £7.00

~~Strawberry Cheesecake~~
~~meringue shards, strawberry gel~~ £7.75

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops)
ice creams - vanilla, vegan vanilla, salted caramel,
chocolate, strawberry
sorbets- mango, lemon, raspberry, orange £6.50

Affogato (v)
scoop of vanilla ice cream, espresso
shot & amaretti biscuit £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, chutney, celery & biscuits-
(set lunch menu - 2 cheese selection)

PUDDING WINES

Muscadet 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

		Whiskies -	
VS Classic Cognac	£4.20	Glendronach 8yr (Highland)	£5.00
VSOP Grande Champagne Cognac	£5.50	Auchentoshan (Lowland)	£5.00
VSOP Armagnac	£4.00	Benromach 10yr (Speyside)	£5.00
Benchmark Bourbon	£3.00	Talisker Island	£5.00

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