

Our approach

We are a passionate local business devoted to providing British food in a light hearted convivial environment.

The menu is inspired by a variety of traditional classics, interesting cuts of meat and chops; all complemented with a focused wine list and real ales straight from the cask.

It is all keenly prepared, presented & served by a knowledgeable team.

A drink to get you going

Real Ale from the cask
from £3.80 a pint & available in a 4 pint Jug

Antech Limoux
Sparkling Wine from Limoux
£7.00

Chilled Kingston Black
Apple Brandy Liqueur (70ml)
£4.00

Harrington Gin & Tonic
Dry Gin over Ice & Fresh Lime (35ml)
£6.20

Something to chew on

A Selection of Breads (n) £3.25 pp
Rapeseed Oil & Balsamic Vinegar

Pork Crackling £3.50
Apple Sauce

Spiced Cauliflower & Brie Balls £4.00
Green Tomato Dip

Haggis Fritters £5.00
Beetroot & Whisky Mayonnaise

STEAKS & CHOPS

All steaks & chops come with chips, mash, or mixed salad, classic slaw and a choice of sauce or flavoured butter. Weights listed are uncooked.

8^{oz} Sirloin £24.50
(227g)

10^{oz} Rib Eye Steak £26.50
(284g)

10^{oz} Hanger Steak £23.50
(284g)

10^{oz} Pork Chop £17.50
(284g)

14^{oz} Butler Steak £25.50
(396g)

8^{oz} Leg of Lamb Steak £21.50
(227g)

Add Garlic & Herb King Prawns £6

Sauces & Butters

Red Wine Gravy, Diane, Peppercorn,
Wholegrain Mustard, Garlic & Chive Butter

Cambscuisine donates 25p from every Butler Steak purchased to a local charity, Wintercomfort for the Homeless.

Starters & Salads

Festive Salad (v) (n)
Glazed Figs, Gorgonzola, Mixed Grains, Cranberries, Spiced Nuts
£6.75 / £12

Poached Duck Egg
Wild Mushrooms, Toasted Crumpet, Hollandaise Sauce
£6.75

Crayfish Cocktail
Brown Bread
£7.50

Sweet Potato & Butternut Squash Soup (v)
Spicy Toasted Pumpkin Seeds, Bread
£6.00

Grazing Plate (n)
perfect for 2 or 3 to share...
£18.50
*Haggis Fritters, Duck Liver Pâté,
Pork Crackling, Spiced Cauliflower & Brie Balls,
Salted Beef, Fresh Bread*

Baked Cod Cheeks
Wholegrain Mustard Sauce, Chorizo Crumbs
£7.50

Duck Liver Pâté
Spiced Orange & Cranberry Marmalade, Crispy Bread
£7.50

Salted Beef
Piccalilli, Crispbread
£8.00

Pre-Theatre/Set Lunch Menu

Monday to Friday 12-6.30pm
(Excluding Bank Holidays)

Our excellent value Pre-Theatre Menu is the ideal way to kick start an evening whether you're going to the Cambridge Arts Theatre or elsewhere. You can even buy your Theatre Programme from The Chop House.

Alternatively, enjoy the menu at lunchtime for an express bite before heading back to the office or during a break from a day exploring Cambridge.

2 Courses £15.00
3 Courses £19.00

Fish, Chips & Mushy Peas
Every Friday Lunchtime £11

Mains

Pork Fillet Medallions
*Garlic & Herb Potato Bake, Broccoli,
Wholegrain Mustard Sauce*
£18.25

Slow Braised Ox Cheek
*Haggis Mash, Roasted Root Vegetables,
Red Wine Gravy*
£19.00

Roast Venison Shoulder
for 2 or 4 to share
*Haggis Mash, Roasted Root Vegetables, Greens,
Red Wine Gravy*
HALF £41.00 WHOLE £72.00

Chicken Supreme
*Roasted Garlic & Thyme Potatoes,
Buttered Corn, Diane Sauce*
£18.25

Sea Bass Fillet
*Wilted Kale, Buttered Potatoes,
White Wine & Caper Sauce*
£18.25

Stuffed Butternut Squash (v)
*Roast Potatoes, Braised Sprouts,
Root Vegetables, Gravy*
£14.00

PLEASE ALSO SEE THE BOARDS FOR TODAY'S SPECIALS

Side Dishes

Roasted Root Vegetables (v) £3.50

Buttered Corn (v) £3.50

New Potatoes/Chips (v) £3.50

Mash / Haggis Mash £3.50

Seasonal Greens (v) £3.50

Mixed Leaf Salad, House Dressing (v) £3.50

Garlic & Herb King Prawns £6