

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.

GLUTEN
FREE

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

The Cambridge Chop House



Puddings

Ginger, Pear & Almond Cake, Almond Yoghurt (v) (n)	£6.50
Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream (v)	£6.75
Advocaat Crème Brûlée, Gingerbread (v)	£7.00
Selection of Ice Cream & Sorbets (v)	£6.00
<i>Vanilla, Chocolate, Strawberry, Toffee Apple.</i>	
<i>Lemon Sorbet, Raspberry Sorbet.</i>	

British Cheeses 3 Cheeses £9.00 / 4 Cheeses £12.00 / 5 Cheeses £15.00
Served with celery, grapes, chutney & biscuits. Choose 3, 4 or 5 pieces from the following:
Garlic Cornish Yarg, Cerney Ash, Godminster Cheddar, Yorkshire Blue, Suffolk Brie.

Pudding Wines

Muscat de Rivesaltes, Domaine Treloar.
 125ml £7.95 / Bt. £31.00 (500ml)
Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine.
Rich, honeyed palate. Works well with cheese & puddings.

Maury Blanc, Domaine des Soulanes, Maury AOC.
 70ml £4.50 / 125ml Jug £8.00 / 250ml Jug £15.20 / Bt. £38.00
From a single and very old vineyard of Grenache Gris and Grenache Blanc. The nose alone is thrilling.
Sweet, balanced, fresh and long. A surprisingly good cheese accompaniment.

Maury Rouge, Domaine des Soulanes, Maury AOC.
 70ml £4.80 / 125ml Jug £8.90 / 250ml Jug £17.00 / Bt. £40.00
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.

Hot Drinks

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Brew House Teas	£2.50-£2.60	Espresso/Macchiato	£2.00
Black/White Coffee	£2.60	Double Espresso/Macchiato	£2.60
Cappuccino	£2.60	Mocha	£2.70
Café Latte/Chai Latte	£2.60	Hot Chocolate	£2.80

Add a flavoured syrup to your coffee for 30p a shot

After Dinner Drinks

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Cognacs & Armagnacs

Trijol VS Classic	£4.20
<i>House Cognac.</i>	
Maxime Trijol VSOP Grande Champagne	£5.80
<i>Well-structured body. Mellow and rich.</i>	
Maxime Trijol XO Grande Champagne	£9.90
<i>Deep gold in colour. Opulent.</i>	
Baron de Sigognac Bas Armagnac VSOP	£4.75
<i>Strong, complex nose with floral, plummy notes.</i>	
Château de Laubade XO Armagnac	£7.00
<i>Complex & structured. Aromatic persistence.</i>	

House Whiskies

Highland Queen	£3.00
<i>Blended House Whisky.</i>	
The English 'Original' Whisky	£4.80
<i>Hints of vanilla & tropical fruits.</i>	
Green Spot Irish Pot Still	£5.70
<i>Spicy & soft with a creamy, vanilla finish.</i>	

Single Malt Whiskies

An Cnoc 12yr Highland	£4.80
<i>Winter spices & toasted grains on palate.</i>	
Benromach 10yr Speyside	£5.00
<i>Slightly herbal with a little fruit on palate. Mouthwateringly bittersweet.</i>	
Caol Ila 12yr Islay	£6.20
<i>Smoked hickory & ham on palate. Long peppery finish.</i>	

Digestifs & Liqueurs

Edradour Scottish Cream Whiskey (50ml)	£3.60
Boulard Calvados Pays d'Auge	£6.60
<i>Mainly apple with hints of vanilla.</i>	
Diplomático, Ron de Venezuela Dark Rum	£6.30
<i>Luscious mouth coating texture from this 12 year old dark rum.</i>	
All Liqueur Coffees	£6.50

All spirits are served in 35ml measures, unless specified otherwise.