

**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**

Antech Limoux  
*Sparkling Wine from Limoux*  
£7.00

Chilled Kingston Black  
*Apple Brandy Liqueur (100ml)*  
£5.50

Harrington Gin & Tonic  
*Dry Gin over Ice & Fresh Lime (35ml)*  
£6.30

**Something to chew on**

GF Bread (n) £3.25 pp  
*Rapeseed Oil & Balsamic Vinegar*

Pork Crackling £4.00  
*Apple Sauce*

**STEAKS & CHOPS**

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

6<sup>oz</sup> Fillet Steak ..... £27.50  
(170g)

8<sup>oz</sup> Veal Rib Eye ..... £23.50  
(227g)

9<sup>oz</sup> Sirloin..... £24.50  
(255g)

10<sup>oz</sup> Rib Eye Steak..... £27.00  
(284g)

10<sup>oz</sup> Lamb Barnsley Chop..... £19.50  
(284g)

14<sup>oz</sup> Pork Tomahawk..... £19.75  
(396g)

14<sup>oz</sup> Butler Steak..... £26.50  
(396g)

Add Garlic & Herb King Prawns (MCS 1) £6

**Sauces & Butters**

Red Wine Gravy, Mushroom, Peppercorn, Wholegrain Mustard, Garlic & Herb Butter

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

**Side Dishes**

Buttered Greens (v) £3.00

Roasted Root Vegetables (vg) £4.00

Braised Red Cabbage & Apple (vg) £4.00

Sautéed Brussel Sprouts & Chestnuts (v)(n) £4.00

Blue Cheese, Beetroot & Walnut Salad (n) £4.00

Bubble & Squeak £4.00

Garlic & Herb King Prawns (MCS 1) £6.00

**Starters & Salads**

Festive Salad (vg)  
*Roasted Squash, Chicory, Puy Lentils, Poached Pear, Shallot, Cranberry & Sherry Dressing*  
£7.00 / £13.50  
OR ADD A PORTION OF...

KING PRAWNS (MCS 1)  
+ £6.00

BLUE CHEESE  
+ £3.00

Sage & Onion Soup, GF Bread (vg)  
£6.00

**Grazing Plate (n)**  
perfect for 2 to share...

*Haggis Fritters, Pigs in Blanket Terrine, Pork Crackling, Broccoli & Stilton Balls, Smoked Haddock Pâté (MCS 2), GF Bread with Rapeseed Oil & Balsamic Vinegar (n)*  
£20.00

Smoked Haddock Pâté (MCS 2)  
*Mixed Leaves, GF Bread*  
£6.50

Braised Ox Cheek on GF Toast  
*Pickled Red Onion*  
£7.00

Pigs in Blanket Terrine  
*Mincemeat Chutney, GF Toast*  
£7.50

**Mains**

Chestnut & Mushroom Haggis (vg)(n)  
*Sautéed Garlic and Rosemary Potatoes, Sprouts, Root Vegetables, Vegetarian Gravy*  
£14.00

Honey & Mustard Ham Hock  
*Bubble & Squeak, Steamed Greens & Mustard Sauce*  
£17.00

Venison Shoulder  
for 2 or 4 to share  
*Mash Potato, Roasted Root Vegetables, Braised Red Cabbage & Apple, Steamed Greens, Gravy*  
HALF £48.00 WHOLE £85.00

Confit Duck Leg  
*Mash, Braised Apple & Red Cabbage, Red Wine Gravy*  
£17.00

Guinea Fowl  
*Herb Roasted New Potatoes, Kale, Tomato, Red Onion, Mushroom Sauce*  
£18.50

Ox Cheek  
*Horseradish Mash, Kale, Gravy*  
£20.50

PLEASE ALSO SEE THE BOARDS FOR TODAY'S SPECIALS & FISH DISHES  
*All our fish is rated 1-3 in the Marine Conservation Society's Good Fish Guide*

**Christmas Gifts**

Gift Vouchers

Visit [www.cambscuisine.com/shop](http://www.cambscuisine.com/shop)

Christmas gifts don't get easier than this - we email the gift voucher direct to your inbox so you can easily forward to the recipient (great for long distance) or print it off to give in person. Vouchers can be enjoyed at all Cambscuisine restaurants.

2019 Cheese Calendar

On sale now! £10 Each.

All proceeds go to local charity, Wintercomfort for the Homeless. Our 2019 cheese calendar is the perfect gift for cheese lovers this Christmas. Includes 12 cheese recipes, special restaurant offers and space to write under each day. Ask a team member to take one home today...



## Puddings

Mincemeat Burnt Cream (v)	£7.00
Irish Cream & Chocolate Trifle, <i>Clementine Jelly, Vanilla Cream</i> (v)	£7.50
Sambocade - <i>Elderflower Cheesecake, Sorrel &amp; White Chocolate</i> (v)	£7.00
Sticky Toffee Pudding - <i>Salted Caramel Sauce, Vanilla Ice Cream</i> (v)	£7.00
Sherry & Orange Treacle Cake - <i>Almond Yoghurt</i> (v) (n)	£7.00
Selection of Ice Cream (v) & Sorbets (vg) <i>Vanilla, Strawberry, Salted Caramel, White Chocolate.</i> <i>Lemon Sorbet, Mango Sorbet.</i>	£6.00

British Cheeses                      3 Cheeses £9.00 / 4 Cheeses £12.00 / 5 Cheeses £15.00  
*Served with celery, grapes & chutney. Choose 3, 4 or 5 pieces from the following:*  
*Blue Murder, Cerney Ash, Perl Wen, Lincolnshire Poacher or Keens Cheddar.*

## Pudding Wines

Muscat de Rivesaltes, *Domaine Treloar*  
100ml £7.35 / 250 ml Jug £17.00 / Bt. £32.00 (500ml)  
*Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.*

Banyuls Traditionnel *Robert Pages AOC VdN*  
100ml £9.00 / 250ml Jug £22.00 / Bt. £60.00  
*90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls - sweet, complex and marvellous. Served chilled.*

Apple Apéritif *Kingston Black, Somerset*  
100ml £5.50 / 250ml Jug £14.00 / Bt. £26.00 (500ml)  
*Sweetness and depth of the legendary Kingston Black apple with subtle brandy notes.*

Maury Rouge, *Domaine des Soulanes, Maury AOC*  
100ml £9.60 / 250ml Jug £23.00 / Bt. £65.00  
*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	£2.60	Espresso/Macchiato	£2.70
Black/White Coffee	£2.70	Double Espresso/Macchiato	£2.90
Cappuccino	£3.00	Mocha	£3.20
Latte/Chai Latte	£3.00	Hot Chocolate	£3.00

*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>	
Château de Laubade VSOP Armagnac	£4.75
<i>Strong, complex nose with floral, plummy notes.</i>	
Château de Laubade XO Armagnac	£7.00
<i>Complex &amp; 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 &amp; tropical fruits.</i>	
Green Spot Irish Pot Still	£5.70
<i>Spicy &amp; soft with a creamy, vanilla finish.</i>	

### Single Malt Whiskies

An Cnoc 12yr Highland	£4.80
<i>Winter spices &amp; 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 &amp; ham on palate. Long peppery finish.</i>	

### Digestifs & Liqueurs

Cotswolds Cream Liqueur (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>	
Truffle Gin, The Cambridge Distillery	£8.50
<i>The world's first digestif gin. Deliciously decadent.</i>	

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