

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 £4.00 a pint & available in a 4 pint Jug

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

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

Pork Crackling £4.00
Apple Sauce

Pigs in Blankets £5.00
Honey & Mustard Mayo

Haggis Fritters £5.00
Beetroot & Whisky Mayonnaise

STEAKS & CHOPS

All steaks & chops come with chips, new potatoes or mixed salad, pickled red onion and red wine gravy. Weights listed are uncooked.

6^{oz} Fillet Steak £27.50
(170g)

8^{oz} Veal Rib Eye £23.50
(227g)

9^{oz} Sirloin..... £24.50
(255g)

10^{oz} Rib Eye Steak..... £27.00
(284g)

10^{oz} Lamb Barnsley Chop..... £19.50
(284g)

14^{oz} Pork Tomahawk..... £19.75
(396g)

14^{oz} Butler Steak..... £26.50
(396g)

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

Sauces

Red Wine Gravy

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

Side Dishes

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

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

Sage & Onion Soup, 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), Selection of Breads
with Rapeseed Oil & Balsamic Vinegar (n)
£20.00

Braised Ox Cheek on Toast
Pickled Red Onion
£7.00

Pigs in Blanket Terrine
Mincemeat Chutney, Toast
£7.50

Christmas Gifts

Gift Vouchers

Visit 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...

Mains

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

Honey & Mustard Ham Hock
Chips/New Potatoes, Steamed Greens
& Gravy
£17.00

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

Confit Duck Leg
New Potatoes, Braised Apple & Red Cabbage,
Red Wine Gravy
£17.00

Guinea Fowl
Herb Roasted New Potatoes, Kale, Tomato,
Red Onion, Gravy
£18.50

Ox Cheek
New Potatoes, 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

The Cambridge Chop House



DAIRY
FREE

Puddings

Sherry & Orange Treacle Cake - <i>Almond Yoghurt</i> (v) (n)	£7.00
Selection of Sorbets (vg) <i>Lemon Sorbet, Mango Sorbet.</i>	£6.00

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

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

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 & 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

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.