

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

Winter Fizz £8.25
Sloe Gin & Winter Spices topped with Sparkling Wine

Antech Limoux £7.00
Sparkling Wine from Limoux

Something to chew on

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

Spiced Cauliflower Fritters £4.00
Almond Yoghurt (n)

Puffed Pork Crackers £3.50
Orchard Sauce

Haggis Fritters £5.00
Beetroot & Whiskey Mayonnaise

STEAKS

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

8^{oz} Sirloin £24.50
(255g)

10^{oz} Rib Eye Steak £26.50
(284g)

14^{oz} Butler Steak £25.50
(396g)

10^{oz} Hanger Steak £23.50
(284g)

Sauces

Red Wine Gravy, Mushroom Sauce,
Peppercorn, Chicken Gravy, Salsa Verde

Butter

Langoustine Butter (£1.50 supplement)

See the boards for today's specials.

- Cambscuisine donates 25p from every Butler Steak purchased to a local charity, Wintercomfort -

Starters & Salads

Butternut Squash, Ricotta &
Walnuts on Toast (v) (n)
£6.25

Shredded Duck Balls
Pickled Cucumber, Spring Onion, Plum Chutney
£7.00

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

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

Grazing Plate
...perfect for 2 or 3 to share...
£18.50
*Haggis Fritters, Spiced Cauliflower Fritters, Puffed Pork Crackers,
Smoked Mackerel Pâté, Toast, House Pickles, Beetroot & Whisky
Mayonnaise, Spiced Nuts, Mixed Leaves, Almond Yoghurt Dip*

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

Smoked Mackerel Pâté
Pickled Fennel, Toast
£7.00

Crayfish Cocktail
Brown Bread
£7.50

Lunch & Early Evening Menu

Monday to Friday 12-3.00, 6-7.00pm
(Excluding Bank Holidays)

Our Early Evening Menu is the ideal way to kick start an evening. 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.

Upcoming Events

Please see our website for upcoming events such as Pudding Nights and Seasonal Feasts.

Burns Night - Thursday 25th January
£30pp including 3 courses & tea/coffee
Booking recommended!

Mains

Wild Mushroom Risotto (v)
Grana Padano, Truffle Oil
£13.50

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

Grain Fed Chicken Supreme (n)
*Black Pudding Croquette, Roasted Squash Purée,
Sundried Tomato & Hazelnut Pesto*
£18.25

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

Slow Cooked Goat (For 2 to Share)
Pink Fir Potatoes, Roasted Squash, Kale, Spiced Goat Gravy
£46.00

Pork Chop
*Buttered Potatoes, Garlic & Anchovy Bread Sauce,
Green Beans, Salsa Verde*
£19.00

Venison Haunch Steak
*Wholegrain Mustard Mash, Sticky Braised Onions,
Kale, Red Wine Gravy*
£22.50

Slow Braised Lamb Shank
*Chantenay Carrots, Savoy Cabbage,
Rosemary Mash, Lamb Sauce*
£22.50

Side Dishes

Braised Sprouts £3.00

Roasted Root Vegetables £3.50

Wholegrain Mustard Mash £3.50

Sticky Braised Onions £3.50

Black Pudding Croquette £4.00

Curly Kale with Nutmeg £3.50