

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.

8oz Sirloin £24.50
(255g)

10oz Rib Eye Steak £26.50
(284g)

14oz Butler Steak £25.50
(396g)

10oz 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 (n)
...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

The
**St John's
 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

Please ask for today's available flavours. Sorbets are also available.

British Cheeses 3 Cheeses £9.00 / 4 Cheeses £12.00
 Choose 3 or 4 pieces from the following: Godminster Cheddar, Driftwood Goat's Cheese, Sussex Brie, Cambridge Blue.
 All are served with celery, grapes, chutney & biscuits.

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Espresso Martini £8.50
 Black Cow Vodka, Expre Premium Coffee Liquor, Vanilla Syrup, Double Espresso

Pudding Wines

Muscat de Rivesaltes, Domaine Treloar.
 125ml £7.35 / Bt. £29 (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 £4.40 / 125ml Jug £7.80 / 250ml Jug £14.80 / Bt. £35.00
 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

Kandula Teas - ask for today's selection	£2.30	Espresso /Macchiato	£2.00
Americano	£2.30	Double Espresso	£2.60
Cappuccino	£2.60	Mocha	£2.70
Latte	£2.60	Hot Chocolate	£2.50

After Dinner Drinks

Cognacs & Armagnacs

Trijol VS Classic <i>House Cognac.</i>	£4.20
Maxime Trijol VSOP Grande Champagne <i>Well-structured body. Mellow and rich.</i>	£5.80
Maxime Trijol XO Grande Champagne <i>Deep gold in colour. Opulent.</i>	£9.90
Château de Laubade VSOP Armagnac <i>Ripe fruits create a soft & delicate mouth feel.</i>	£4.75
Château de Laubade XO Armagnac <i>Complex & structured. Aromatic persistence.</i>	£7.00

House Whiskies

Highland Queen Blended Scotch Whisky <i>Blended House Whisky.</i>	£3.00
English Whiskey Co. Chapter 14 <i>Fresh fruity & light.</i>	£4.50
Green Spot Irish Pot Still <i>Spicy & soft with a creamy, vanilla finish.</i>	£5.70

Single Malt Whiskies

An Cnoc 12yr Highland <i>Winter spices & toasted grains on palate.</i>	£4.10
Benromach 10yr Speyside <i>Slightly herbal with a little fruit on palate. Mouthwateringly bittersweet.</i>	£5.00
Caol Ila 12yr Islay <i>Smoked hickory & ham on palate. Long peppery finish.</i>	£6.20

Liqueurs

Edradour Scottish Cream Liqueur (50ml)	£3.60
Dupont Calvados Pays d'Auge <i>Mainly apple with hints of vanilla.</i>	£6.60
Diplomático, Ron de Venezuela Dark Rum <i>Luscious mouth coating texture from this 12 year old dark rum.</i>	£6.30
All Liqueur Coffees	£5.50

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