

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

Shiehallion £5.70 a pint
Scottish Craft Lager

St John's Fizz £8.25
Seasonal Infused Gin topped with Sparkling Wine

Antech Limoux £7.00
Sparkling Wine from Limoux

Something to chew on

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

Sweet Potato & Chickpea Fritters (vg) £4.00
Almond Yoghurt & Harissa (n)

Pork Crackling £3.50
Apple Sauce

Haggis Fritters £5.00
Beetroot Mayonnaise

Honey Roasted Nuts & Seeds (n) (v) £3.00

STEAKS

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

9^{oz} Sirloin..... £24.50
(255g)

10^{oz} Rib Eye Steak..... £27.00
(283g)

10^{oz} Bavette..... £22.00
(283g)

10^{oz} Pork Chop..... £24.00
(283g)

14^{oz} Butler..... £25.50
(396g)

Sauces

Red Wine, Chicken Gravy, Rose Harissa

See the boards for today's specials.

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

DAIRY
FREE

Starters & Salads

Shrimp Cocktail (MCS 3)
Bread
£7.25

Festive Salad (vg)
*Roasted Squash, Chicory, Puy Lentils, Poached Pear, Shallot,
Cranberry & Sherry Dressing*
£7.00

Soup of the Day (vg)
Bread
£6.00

Grazing Plate (n)
...perfect for 2 or 3 to share...
£19.00
*Haggis Fritters, Sweet Potato & Chickpea Fritters,
Pork Crackling, Pigs in Blanket Terrine, Shrimp Cocktail,
Salad & Toast*

Pigs in Blanket Terrine
Mince-meat Chutney, Toast
£7.50

Battered Cod Cheeks (MCS 1)
Curry Mayonnaise
£8.50

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

St John's Salad (vg)
*Puy Lentils, Quinoa, Braised Chicory,
Dried Cranberries, Pomegranate Dressing, Avocado,
Rose Harissa*
£14.00

Chestnut & Mushroom Haggis (vg)(n)
*Roast Potatoes, Sprouts, Root Vegetables,
Vegetarian Gravy*
£14.00

Grain-Fed Chicken Supreme
*DF Crushed Potatoes, Pan-Fried Mushrooms,
Onions, Savoy Cabbage, Chicken Gravy*
£18.00

Pork Belly
*Roasted Cauliflower, Sweet Potato & Carrot Mash,
Kale, Chicken Gravy*
£18.00

Hake (MCS 2)
*Braised Chicory, Steamed Kale, Sautéed Lemon
Potatoes, Herb Oil*
£19.00

Braised Lamb Shank
*DF Mash, Roasted Root Vegetables, Savoy Cabbage,
Lamb Sauce*
£24.00

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

Side Dishes

Sweet Potato & Carrot Mash (vg) £4.50

DF Roasted Root Vegetables (vg) £4.00

Lentil & Quinoa Salad (vg) £4.50

DF Braised Red Cabbage (vg) £4.00

DF Pan-Fried Mushrooms (vg) £4.50



Puddings

Bread & Butter Pudding, Dairy-Free Custard £6.50

Sorbets (vg) £6.00
Sorbets: Lemon, Mango, Raspberry

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

Pudding Wines

Muscat de Rivesaltes, Domaine Treloar
100ml £7.35 / 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 / 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 / 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 / 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

Kandula Teas	£2.60	Espresso/Macchiato	£2.70
Americano	£2.70	Double Espresso	£2.90
Cappuccino	£3.00	Mocha	£3.20
Latte	£3.00	Hot Chocolate	£3.00

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

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
Truffle Gin, The Cambridge Distillery <i>The world's first digestif gin. Deliciously decadent.</i>	£8.50
All Liqueur Coffees	£5.50

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