

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, mash or mixed salad and a choice of sauce or butter. 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, Peppercorn,
Mushroom, Chicken Gravy, Rose Harissa

Butter

Lobster Butter (£1.50 supplement)

See the boards for today's specials.

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

Beetroot & Goat's Cheese Tart (n) (v)
Pickled Walnuts, Balsamic Dressing
£6.50

Shrimp Cocktail (MCS 3)
Bread
£7.25

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

Starters & Salads

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*

Mixed Game Sausage Roll
Beetroot, Cranberry & Red Onion Chutney
£7.50

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 (v)
*Puy Lentils, Quinoa, Braised Chicory,
Dried Cranberries, Pomegranate Dressing, Avocado,
Cottage Cheese, Rose Harissa*
£14.00

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

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

Pork Belly
*Spiced Cauliflower Purée, Roasted Cauliflower,
Sweet Potato Fondant, Kale,
Chicken Gravy*
£18.00

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

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

Ox Cheek Cottage Pie (For 2)
Horseradish Mash, Roasted Root Vegetables, Kale, Red Wine Gravy
£38.00

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

Horseradish Mash (v) £4.50

Sweet Potato & Carrot Mash (vg) £4.50

Roasted Root Vegetables (v) £4.00

Lentil & Quinoa Salad (vg) £4.50

Braised Red Cabbage (v) £4.00

Pan-Fried Mushrooms (v) £4.50