



TO KICK OFF...

Cockerel Cocktail (please ask server for today's cocktail)
 Glass of Blanquette de Limoux Sparkling Wine £7.00
 Pork Crackling with Apple Sauce £3.50
 Mixed Olives £3.50

STARTERS

Mushroom & Celeriac Soup (v) £6.00
Truffle Oil

Hazelnut Gnocchi (v) (n) £6.50
Smoked Garlic Purée, Rocket & Parmesan

Beetroot & Goat's Cheese Risotto (v) £7.00
Crispy Broad Beans, Baby Sorrel

Chicken, Wild Mushroom & Leek Terrine £7.50
Green Peppercorn Mayonnaise, Pickled Onions

Duck Parcel £8.00
Sweet & Sour Cucumber, Sweet Soy & Ginger Dressing

Pigeon Breast £8.00
Celeriac Purée, Radishes, Kale, Blackberries, Port Sauce

MAINS

Aubergine & Onion Fritters (v) £12.50
Lentil & Spinach Dahl, Yoghurt & Chilli Oil

Wild Mushroom Risotto (v) £13.00
Rocket, Truffle Oil

Pork Belly £17.00
Potato Terrine, Caramelised Pear, Kale, Black Pudding Purée

Chicken Supreme £18.75
Confit Potatoes, Roast Garlic Purée, Braised Red Cabbage, Red Wine Sauce

Venison Haunch £23.00
Beetroot Rösti, Baked Mushrooms, Game Chips

Sharer For Two: Manhattan Sirloin £49.00
Potato Terrine, Baked Mushrooms, Buttered Kale, Port Sauce

Please see blackboards for fish dishes.
 Fish is delivered fresh daily.

STEAKS

Served with two sides and a sauce of your choosing...

10oz Butler Steak £23.00
 10oz Ribeye Steak £25.00

SAUCES:

Onion | Red Wine | Peppercorn
 Mushroom | Garlic & Herb Butter

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

SAUSAGES

We make our own sausages from scratch. Please choose a type of sausage and with it a sauce and mash. Served with seasonal greens.

£13.50

Traditional Pork | Harissa Sausage |
 Ale, Caramelised Onion & Wholegrain Mustard

MASH: Hemingford (Horseradish & Mustard) | Plain |
 Red Onion & Thyme

SAUCES: Onion | Red Wine | Peppercorn | Mushroom

SIDES

Rocket Salad, Pine Nuts, Parmesan & Truffle Oil £4

Buttered Kale £3.50
 Crushed Potatoes £4.50
 Mash £4

Baked Mushrooms £4
 Baby Leaf Salad £4
 Chips £4



The Cock is a Pub & Restaurant determined to deliver a first rate experience.

We are the Good Pub Guide's Cambridgeshire Dining Pub of the Year for 2017. In addition we were the 2013 National Dining Pub of the Year.

Food is Modern British, sourced from the area and seasonal. We have four real ales from local breweries and a wine list focused on the Languedoc-Roussillon area of France. It is all keenly prepared, presented & served by a knowledgeable and friendly team.

WHAT'S ON?

SEASONAL NIGHTS

On the first Thursday of each month we celebrate the best seasonal produce on offer with a three-course seasonal feast.

£35 per person including three courses and canapés. Booking is highly recommended.

STEAK NIGHT

Every Tuesday Evening

We present different cuts of meat at your table for you to choose from. All served with Chips or Mash & a Choice of Sauce. Booking is recommended.

CHRISTMAS PARTIES

Our Christmas Party Menu and Christmas Day Menu are now available - please ask a team member for a copy to take away.

SET LUNCH MENU

Available Monday-Friday Lunchtimes (Excludes Bank Holidays)

£16 for 2 courses

£22 for 3 courses

STARTERS

Mushroom & Celeriac Soup (v)
Truffle Oil

Calamari
Roast Garlic Mayonnaise, Rocket

Aubergine Fritters (v)
Yoghurt & Chilli Oil

MAINS

Beetroot & Goat's Cheese Risotto (v)
Crispy Broad Beans, Baby Sorrel

Pork Belly
Onion & Thyme Mash, Buttered Kale, Red Wine Sauce

Smoked Salmon with Hazelnut Gnocchi (n)
White Wine Sauce

DESSERTS

Please choose from the dessert menu.
(Cheese Supplement £3)

SANDWICHES

Available Monday-Saturday Lunchtimes.
Served with Chips & Mixed Leaves.
All £9

Turkey, Cranberry, Brie
Mushroom, Garlic Mayo, Cheddar (v)

