



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

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

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) £14.00
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

STEAKS

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

10oz Butler Steak £23.00
 10oz Ribeye Steak £26.00

SAUCES:

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

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

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

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

MASH: 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

DESSERTS

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





FISH BOARD

Please see the blackboards for fish dishes.
All fish is delivered fresh daily.
These dishes change regularly and are from a sustainable source.

STARTERS

Calamari £7.00
Roast Garlic Mayonnaise, Rocket

Mackerel Tartare £8.00
Cucumber, Horseradish Cream

Smoked Salmon £8.00
Chive Crème Fraîche, Crispy Capers

MAINS

Smoked Haddock Tagliatelle (GF Pasta Available) £17.50
Rocket, Poached Egg

Sea Bream £18.00
Confit Potatoes, Cauliflower Purée, Salsify & Truffle

Pan Roasted Cod £18.50
Celeriac Purée, Tenderstem Broccoli, Crushed Potatoes, White Wine & Dill Sauce





Puddings

Christmas Pudding, Brandy Butter, Winter Fruit Compote (GF available)	£6.50
Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce (GF available)	£6.50
Honey Roasted Plums, Ginger Crumble, Apple Sorbet	£6.50
Chocolate Crème Brûlée, Orange Shortbread	£7.00
Selection of Petits Fours	£5.00
Ice Cream (3 Scoops) <i>Coffee & Walnut (n), Cinnamon & Honey, Peach Melba</i>	£6.50
Cheese Board <i>Bosworth Ash Goats, Cambridge Blue, Norfolk Dapple Cheddar, Sparkenhoe Vintage Red Leicester.</i> <i>Served with Biscuits, Chutney, Grapes & Celery.</i>	£10.00

Pudding Wines

Muscat de Rivesaltes, Domaine Treloar.

£7.35 125ml GLASS / £29 BT. (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.

£4.50 70ML GLASS / £8.00 125ML GLASS / £38 BT.

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.

£4.80ML 70ML GLASS / £8.90 125ML GLASS / £40 BT.

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	£2.60
Black/White Coffee	£2.60	Double Espresso/Macchiato	£2.60
Cappuccino	£2.60	Mocha	£2.60
Latte	£2.60	Hot Chocolate	£2.60

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 Whisky <i>Blended House Whisky.</i>	£3.00
English Whiskey Co. Chapter 14 <i>Fresh fruity & light.</i>	£4.80
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>	£4.80
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

Digestifs & Liqueurs

Edradour Scottish Cream Liqueur (50ml)	£3.60
Boulard 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	£6.50

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