



## 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) <i>Truffle Oil</i>	£6.00
Beetroot & <del>Goat's Cheese</del> Risotto (v) <i>Crispy Broad Beans, Baby Sorrel</i>	£7.00
Chicken, Wild Mushroom & Leek Terrine <i>Green Peppercorn Mayonnaise, Pickled Onions</i>	£7.50
Pigeon Breast <i>Celeriac Purée, Radishes, Kale, Blackberries, Port Sauce</i>	£8.00

## MAINS

Aubergine & Onion Fritters (v) <i>Lentil &amp; Spinach Dahl, <del>Yoghurt</del> &amp; Chilli Oil</i>	£12.50
Wild Mushroom Risotto (v) <i>Rocket, Truffle Oil</i>	£13.00
Pork Belly <i>Potato Terrine, Caramelised Pear, Kale, <del>Black Pudding</del> Purée</i>	£17.00
Chicken Supreme <i>Confit Potatoes, <del>Roast Garlic</del> Purée, Braised Red Cabbage, Red Wine Sauce</i>	£18.75
Venison Haunch <i>Beetroot Rösti, Baked Mushrooms, Game Chips</i>	£23.00
Sharer For Two: Manhattan Sirloin <i>Potato Terrine, Baked Mushrooms, <del>Buttered</del> Kale, Port Sauce</i>	£49.00

## 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

- 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 |

Ale, Caramelised Onion &amp; Wholegrain Mustard

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

SAUCES: Onion | Red Wine

## SIDES

Rocket Salad, Pine Nuts, ~~Parmesan~~ & Truffle Oil £4~~Buttered~~ Kale £3.50

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.

### SANDWICHES

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

Turkey, Cranberry, Brie





## 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

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





## Puddings

Christmas Pudding, Brandy Butter, Winter Fruit Compote	£6.50
Selection of Petits Fours	£5.00

## 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 &amp; delicate mouth feel.</i>	£4.75
Château de Laubade XO Armagnac <i>Complex &amp; 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 &amp; light.</i>	£4.80
Green Spot Irish Pot Still <i>Spicy &amp; soft with a creamy, vanilla finish.</i>	£5.70

### Single Malt Whiskies

An Cnoc 12yr Highland <i>Winter spices &amp; 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 &amp; 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.*