



TO KICK OFF...

Please ask to see our Gin & Cocktail Menu...
 Glass of Blanquette de Limoux Sparkling Wine £7.00
 Pork Crackling with Spiced Apple Sauce £4.00
 Mixed Olives (vg) £3.50
 Ham Hock Bonbons with Apple Sauce £5.50
 Lemon & Garlic Whitebait (MCS 2) £5.50
 Mezze Board (v) £8.50
Flatbread, Hummus, Tzatziki, Cumin Dip, Olives, Roasted Peppers

STARTERS

(Bread is complimentary – 2nd helpings £1.50)

Soup of the Day (vg)	£6.00
Caramelised Pear (vg) (n) <i>Aged Balsamic, Caramelised Onion, Pickled Blackberries, Almonds</i>	£6.50
Herb Crusted Goat's Cheese (v) <i>Roasted Garlic & Tomato</i>	£7.50
Glazed Pork Cheek <i>Ham Hock Bonbon, Braeburn Apple, Caramelised Onion Purée, Crackling</i>	£7.50
Chicken Liver Parfait <i>Fig & Orange Chutney, Toast</i>	£7.50
Duck Parcel <i>Sweet & Sour Cucumber, Soy & Sesame Dressing</i>	£8.00

STEAKS

Served with Chips, Stem Broccoli, & Choice of Sauce...

9oz Sirloin Steak £23.00

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

SIDES

Truffled Leeks (v)	£4.50
White Bean Cassoulet (vg)	£4.50
Pear & Blue Cheese Salad (v)	£4.50
Honey Roasted Parsnips (vg)	£4.50
Truffled Fries (vg)	£4.00

MAINS

Winter Salad Bowl (vg) <i>Beetroot, Cranberries, Butternut Squash, Pumpkin Seeds, Quinoa, Puy Lentils, Spiced Nuts</i>	£7.00 / £13.00			
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Winter Squash Ricotta Torte (v) <i>Stem Broccoli, Fennel & Potato Gratin, Salsa Rossa</i>	£14.00			
Guinea Fowl <i>Braised Turnip & Leek, Wild Mushrooms, Savoy Cabbage, Red Wine Sauce</i>	£20.00			
Slow-Cooked Blade of Beef <i>Dauphinoise Potatoes, Savoy Cabbage, Juniper Sauce</i>	£22.00			

SAUSAGES

We make our own sausages. No rusk, no filler - 100% pork or lamb. Please choose a type of sausage and with it a sauce and mash. Served with seasonal greens.

£13.50

Pork & Apple
 Pork Wholegrain Mustard & Caramelised Onion
 Lamb, Cumin & Mint

MASH: Hemingford (Horseradish & Mustard) | Plain Black Pudding

SAUCES: Peppercorn | Blue Cheese | Red Wine

FISH

Please also see the blackboards for fish dishes.

All fish is delivered fresh daily by our supplier, Marrfish. We only serve fish from sustainable sources, rated 1-3 in the Marine Conservation Society's Good Fish Guide.

Reading glasses available - please ask us for a pair.



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

We are the Good Pub Guide's 2019 National Pub of the Year and have won Cambridgeshire Dining Pub of the Year a number of times.

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?

VALENTINE'S MENU

£45pp including 3 courses & glass of fizz
Please ask a team member to view the menu or visit our website.

WILD GAME NIGHT

Wednesday 20th February - Evening
February is the last month in the wild game season and the perfect opportunity to celebrate local British game at its best. £35pp for three courses and canapés.

MARIE CURIE COFFEE MORNING

Wednesday 27th February 9.30-11.30am
Join us for tea, coffee and homemade cakes all in support of Marie Curie (care and support through terminal illness.) We hope to see you then!

GIFT VOUCHERS

Visit www.cambscuisine.com/shop
Great for birthdays, mother's day and thank yous - we email the gift voucher direct to your inbox so you can easily forward to the recipient or print it off to give in person. Vouchers can be enjoyed at all Cambscuisine restaurants.

SET LUNCH MENU

Available Monday - Friday 12 noon - 2.30pm
(Excludes Bank Holidays)

2 Courses £16 | 3 Courses £22

STARTERS

Ham Hock Bonbons
Apple Sauce

Lemon & Garlic Whitebait (MCS 2) (v)

Soup of the Day (vg)

MAINS

Winter Salad Bowl (vg)
Beetroot, Cranberries, Butternut Squash, Pumpkin Seeds,
Quinoa, Puy Lentils, Spiced Nuts
Option to Add:

Confit Duck + £3.50

Feta + £3.00

Caramelised Pear + £2.50

Fish Pie
Mustard Mash, Mixed Leaf Salad

Pork Belly
Carrot & Swede Mash, Braised Red Cabbage, Red Wine Sauce

Pork & Apple Sausages
Mash, Red Wine Sauce, Greens

DESSERTS

Please choose from our dessert menu (excludes cheese).

SANDWICHES

All Served with Fries & Mixed Leaves

Fish Finger, Tartare Sauce on Ciabatta £9.00
Lincolnshire Poacher & Chutney on Baguette (v) £9.00

