

GLUTEN
FREE

NO
ADDED
GLUTEN BUT
PRODUCED IN AN
ENVIRONMENT
THAT USES
GLUTEN
PRODUCTS

LUNCH MENU

Menu available
Mon - Fri 12-2.30pm

Set Menu - 2 courses **£16.00**, 3 courses **£22.00**
Please choose any pudding or selection of two
cheeses

STARTERS

Soup of the Day (vg)

Grilled Sardines
paprika aioli, pickled vegetables, toast

Smoked Chicken Caesar Salad
romaine lettuce, eroutons, Caesar dressing

MAINS

Choice of Sausage & Mash
Sausages: *Beef | Lincolnshire | Italian Pork*
Mash: *Plain | Hemingford | Chive*
Sauce: *Red Wine | Mustard | Onion*

~~Courgette, Artichoke & Pea Fusilli~~
~~parmesan & mascarpone~~

Fish Stew
mussels, new pots and tomatoes, fresh bread

Slow-roasted Pork Belly
carrot puree, broccoli & potato terrine

SHARERS

Vegetarian Mezze Board (V)
halloumi fries, olives, roasted peppers, hummus,
rocket, sundried tomatoes, ciabatta **£12.00**
add crispy squid & king prawns **£7.50**

Charcuterie Meat Board
dingley dell pork, cured in essex served with mixed
pickles & toasted ciabatta **£14.00**

SANDWICHES

~~Chicken Ciabatta~~
avocado, mozzarella, fries, salad **£9.00**

~~Fish Finger Ciabatta~~
tartare sauce, fries & salad **£9.00**

Roasted Vegetable Wrap (vg)
roasted vegetable, hummus,
tortilla wrap, fries **£9.00**

PUDDINGS

Sticky Toffee Pudding (v)
butterscotch sauce, vanilla ice cream **£7.00**

~~Vanilla & Blueberry Cheesecake~~
~~honeycomb & blueberry compote~~ **£7.75**

Fully Loaded Chocolate Brownie (v,n)
chocolate crumb, raspberry sorbet **£8.00**

Summer Berries & ice cream (vg)
macerated berries, meringue, strawberry &
lime gel, vanilla ice cream & micro mint **£7.00**

Lemon Posset (v)
basil meringue, fresh raspberries
& shortbread chunks **£6.75**

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops)
ask for flavours **£6.50**

Affogato (v)
scoop of vanilla ice cream, espresso
shot & amaretti biscuit **£5.50**
add Pedro Ximénez + £1.00 | Baileys + £2.00 |
Amaretto + £2.00

Selection of British Cheeses (v)
3 Cheeses **£10.00** | 4 Cheeses **£12.00**
served with grapes, chutney, celery & biscuits
(set lunch menu - 2 cheese selection)

PUDDING WINES

Muscadet de Rivesaltes, Domaine Treloar
100ml **£7.50** | Bt. **£33.00** (500ml)
Côtes du Roussillon, France. A late harvested fortified sweet
aperitif and/or dessert wine. Rich, honeyed palate.

Maury Rouge, Domaine des Soulanes, Maury AOC
100ml **£9.00** | Bt. **£55.00**
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.

COGNACS, ARMAGNACS & WHISKIES

		Whiskies -	
VS Classic Cognac	£4.20	GlenDronach 8yr <i>(Highland)</i>	£5.00
VSOP Grande Champagne Cognac	£5.50	Auchentoshan <i>(Lowland)</i>	£5.00
VSOP Armagnac	£4.00	Benromach 10yr <i>(Speyside)</i>	£5.00
Benchmark Bourbon	£3.00	Talisker Island	£5.00

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