

LUNCH MENU

Menu available
Tue- 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, croutons, 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 (Highland)	£5.00
VSOP Grande Champagne Cognac	£5.50	Auchentoshan (Lowland)	£5.00
VSOP Armagnac	£4.00	Benromach 10yr (Speyside)	£5.00
Benchmark Bourbon	£3.00	Talisker Island	£5.00

For the latest news of events, our people, community support, food and drink and all things Cambuscuisine please join our:



FACEBOOK GROUP

INSTAGRAM

NEWSLETTER
(which we send every 10 days or so)