

GLUTEN
FREE

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

LUNCH MENU

Menu available
Tues - Fri 12-2.30pm

Set Menu - 2 courses **£17.50**, 3 courses **£22.50**
Please choose any pudding or selection of two
cheeses

STARTERS

Soup of the Day (vg)

~~Haggis fritters~~
~~beetroot & whiskey mayo, salad leaves~~

Smoked Salmon
dill crème fraîche, crispy capers, watercress,
~~crisp breads~~

Harvest Bowl (vg)
~~cous-cous~~, chicory, lentils, roasted squash & red
onion, celeriac, herb oil, toasted seeds, houmous

MAINS

Choice of Sausage & Mash
please see the boards

Roasted Autumn Vegetable Risotto (vgo)
crispy sage, parmesan, pumpkin & sunflower seeds

Fish Pie
mash potato topped, seasonal greens

Smoked Pork Rump
potato terrine, red cabbage, red wine sauce

SHARERS

Vegetarian Mezze Board (v)
halloumi fries, olives, roasted peppers, hummus,
rocket, sundried tomatoes, ~~ciabatta~~ **£12.00**

add crispy squid & king prawns **£7.50**

add cured meat selection **£7.50**

SANDWICHES

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

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

Satay Cauliflower ~~Wrap~~ (vg, n)
chilli, spring onion & ginger, fries **£9.00**

PUDDINGS

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

White Chocolate Crème Brulee (v)
blackberry compote, lavender madeleines **£7.50**

~~Irish Cream & Coffee Mousse (n)~~
~~chocolate crumb, candied walnuts,~~
~~salted caramel cream~~ **£8.00**

Chocolate Torte (v)
sweet pickle raspberries, raspberry gel,
chantilly cream **£8.00**

~~Baked Vanilla Cheesecake (vg, n)~~
~~passionfruit gel, mango, pineapple crisps~~ **£7.75**

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

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