

## 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, crispbreads

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

Muscat 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	<b>£4.20</b>	Glendronach 8yr (Highland)	<b>£5.00</b>
VSOP Grande Champagne Cognac	<b>£5.50</b>	Auchentoshan (Lowland)	<b>£5.00</b>
VSOP Armagnac	<b>£4.00</b>	Benromach 10yr (Speyside)	<b>£5.00</b>
Benchmark Bourbon	<b>£3.00</b>	Talisker Island	<b>£5.00</b>

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