

Our approach

We are a passionate local business devoted to providing British food in a light hearted convivial environment.

The menu is inspired by a variety of traditional classics, interesting cuts of meat and chops; all complemented with a focused wine list and real ales straight from the cask.

It is all keenly prepared, presented & served by a knowledgeable team.

A drink to get you going

Real Ale from the cask
from £3.80 a pint & available in a 4 pint Jug

Shiehallion £5.70 a pint
Scottish Craft Lager

St John's Fizz £8.25
Seasonal Infused Gin topped with Sparkling Wine

Antech Limoux £7.00
Sparkling Wine from Limoux

Something to chew on

A Selection of Breads (n) (vg) £3.25
Rapeseed Oil & Balsamic Vinegar

Black Bean & Sweet Potato Cake (v) £5.00
Lime & Chilli Crème Fraîche

Honey Roasted Nuts & Seeds (n) (v) £3.00

Haggis Fritters £5.00
Whisky Mayonnaise

Pork Crackling £3.50
Apple Sauce

STEAKS

All steaks & chops come served with roasted vine tomatoes, a choice of chips, mash or mixed salad and a choice of sauce or butter. Weights listed are uncooked.

9^{oz} Sirloin..... £24.50
(255g)

10^{oz} Rib Eye Steak..... £27.00
(283g)

10^{oz} Rump Steak..... £20.00
(283g)

10^{oz} Lamb Barnsley Chop..... £19.00
(283g)

14^{oz} Butler..... £25.50
(396g)

Sauces

Red Wine, Peppercorn,
Mushroom, Béarnaise

Butter

Garlic & Herb

See the boards for today's specials.

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

Starters & Salads

Tiger Prawn Tempura (MCS 2*)
Garlic Mayonnaise
£9.00

Whipped Goat's Cheese Salad (v) (n)
Herbs, Hazelnut & Roasted Beetroot Salad, Walnut Oil, Lemon Vinaigrette
£7.50 / £14.00

Ham Hock & Pea Croquettes
Honey Mustard Dressing
£6.50

Soup of the Day (vg)
Bread (n)
£6.00

Grazing Plate (n)
...perfect for 2 or 3 to share...
£20.00

Haggis Fritters, Black Bean & Sweet Potato Cake, Pork Crackling, Smoked Haddock & Crayfish Cakes, Duck, Pork, Chicken & Sour Cherry Terrine, Coriander, Chilli & Tomato Dip, Whisky Mayo, Salad & Bread

Duck, Chicken, Pork & Sour
Cherry Terrine (n)
Pickled Walnuts, Caramelised Onion Chutney, Toast
£8.00

Smoked Haddock & Dill Tart (MCS 2*)
Pickled Fennel
£8.00

Ricotta & Tarragon Tart (v)
Lightly Pickled Courgette
£8.00

Lunch & Early Evening Menu

Monday to Friday 12-3pm, 6-7pm

Our Early Evening Menu is the ideal way to kick start an evening. Alternatively, enjoy the menu at lunchtime for an express bite before heading back to the office or during a break from a day exploring Cambridge.

2 Courses £16.00 | 3 Courses £20.00

Gift Vouchers

www.cambscuisine.com/shop

Perfect for birthdays, Mother's Day, Father's Day & thank yous. Please visit our website to order online. Valid for use at all our restaurants in and around Cambridge for 12 months.

Mains

St John's Salad (vg) (n)
Roasted Aubergine, Chickpeas, Grilled Courgette, Green Beans, Mixed Nuts & Seeds, Harissa & Lemon Dressing
£7.00 / £14.00

Vegan Shepherd's Pie (vg)
Spiced Lentils & Parsnip Mash, Green Beans
£13.50

Herb Crusted Pork Fillet
Buttered Spring Greens, Mash, Apple Cider & Wholegrain Mustard Sauce
£16.00

Duck Feast (For 2)
Confit Duck Leg, Pan-Fried Duck Breast, Duck Liver Wrapped in Smoked Bacon, Braised Red Cabbage, Crushed Potatoes, Blackberry Balsamic Reduction
£42.00

Chicken Supreme
Aged Cheddar, Kale, Crushed New Potatoes, Creamy Mushroom & Chorizo Sauce
£17.00

Pan-Fried Monkfish (MCS 3*)
Clams & Mussels in Creamy Stew
£19.00

Lamb Rump
Roasted Butternut Squash & Carrot Purée, Asparagus in Parma Ham, Red Wine Sauce
£21.00

Classic Caesar Salad
Cos Lettuce, Parmesan, Garlic Croutons, Anchovies, Crispy Bacon
£7.00 / £13.50
ADD CHICKEN + £4.00

PLEASE ALSO SEE THE BOARDS FOR TODAY'S SPECIALS

*All our fish is rated 1-3 in the Marine Conservation Society's Good Fish Guide

Side Dishes

Buttered Spring Greens (v) £4.00

Baked Cauliflower £5.00
Blue Cheese & Béchamel Sauce

Tenderstem Broccoli (n) (v) £4.00
Chilli, Garlic & Almond Flakes

Mediterranean Vegetables (vg) £4.00
Roasted with Garlic, Thyme & Rosemary

Classic Caesar Salad £4.00