



GLUTEN FREE

TO KICK OFF...

Please ask to see our Gin & Cocktail Menu...
Glass of Blanquette de Limoux Sparkling Wine £7.00
Pork Crackling with Spiced Apple Sauce £4.00
Mixed Olives (vg) £3.50
Mezze Board (v) £8.50
GF Bread, Hummus, Tzatziki, Cumin Dip, Olives, Roasted Peppers

STARTERS

- (Bread is complimentary – 2nd helpings £1.50)
Spiced Parsnip & Leek Soup (vg) £6.00
Truffle Oil
Caramelised Pear (vg) (n) £6.50
Aged Balsamic, Caramelised Onion, Pickled Blackberries, Almonds
Herb Crusted Goat's Cheese (v) £7.50
Roasted Garlic & Tomato
Glazed Pork Cheek £7.50
Braeburn Apple, Caramelised Onion Purée, Crackling
Chicken Liver Parfait £7.50
Fig & Orange Chutney, GF Bread

MAINS

- Winter Salad Bowl (vg) £7.00 / £13.00
Beetroot, Cranberries, Butternut Squash, Pumpkin Seeds, Quinoa, Puy Lentils
Add Feta + £3.00 Caramelised Pear + £2.50
Winter Squash Ricotta Torte (v) £14.00
Stem Broccoli, Fennel & Potato Gratin, Salsa Rossa
Guinea Fowl £20.00
Braised Turnip & Leek, Wild Mushrooms, Savoy Cabbage, Red Wine Sauce
Slow-Cooked Blade of Beef £22.00
Dauphinoise Potatoes, Savoy Cabbage, Juniper Sauce

STEAKS

Served with Chips, Stem Broccoli, & Choice of Sauce...
9oz Sirloin Steak £23.00
10oz Hanger Steak £19.00
- Cambscuisine donates 25p from every Sirloin Steak purchased to a local charity, Wintercomfort -

SAUSAGES

We make our own sausages. No rusk, no filler - 100% pork or lamb. Please choose a type of sausage and with it a sauce and mash. Served with seasonal greens.
£13.50
Pork & Apple
Lamb, Cumin & Mint
MASH: Plain | Black Pudding
SAUCES: Peppercorn | Blue Cheese | Red Wine

SIDES

- Truffled Leeks (v) £4.50
White Bean Cassoulet (vg) £4.50
Pear & Blue Cheese Salad (v) £4.50
Honey Roasted Parsnips (vg) £4.50
Truffled Fries (vg) £4.00
(Prepared in an environment containing gluten)

FISH

Please also see the blackboards for fish dishes.
All fish is delivered fresh daily by our supplier, Marrfish. We only serve fish from sustainable sources, rated 1-3 in the Marine Conservation Society's Good Fish Guide.

Reading glasses available - please ask us for a pair.

Although the food is all prepared on site we cannot guarantee that our food may not contain GM products or nut traces. Some game dishes may contain shot. If you have any allergies or specific dietary requirements please ask a member of staff when ordering and we will endeavour to provide you with options. A discretionary 10% service charge is added to tables of 6 or more.



The Cock is a Pub & Restaurant determined to deliver a first rate experience.

We are the Good Pub Guide's 2019 National Pub of the Year and have won Cambridgeshire Dining Pub of the Year a number of times.

Food is Modern British, sourced from the area and seasonal. We have four real ales from local breweries and a wine list focused on the Languedoc-Roussillon area of France. It is all keenly prepared, presented & served by a knowledgeable and friendly team.

### WHAT'S ON?

#### WINTER BEER FESTIVAL

Friday 21st & Saturday 22nd December  
*Our summer beer festival makes a come back at Christmas! 12 firkins, mulled wine and mince pies at Hemingford Abbots Village Hall.*

#### GIFT VOUCHERS

Visit [www.cambscuisine.com/shop](http://www.cambscuisine.com/shop)  
*Christmas gifts don't get easier than this - we email the gift voucher direct to your inbox so you can easily forward to the recipient (great for long distance) or print it off to give in person. Vouchers can be enjoyed at all Cambscuisine restaurants.*

#### 2019 CHEESE CALENDAR

On sale now! £10 Each.  
*All proceeds go to local charity, Wintercomfort for the Homeless. Our 2019 cheese calendar is the perfect gift for cheese lovers this Christmas. Includes 12 cheese recipes, special restaurant offers and space to write under each day.*

### SET LUNCH MENU

Available Monday - Friday 12 noon - 2.30pm  
(Excludes Bank Holidays)

2 Courses £16 | 3 Courses £22

#### STARTERS

Spiced Parsnip & Leek Soup (vg)  
*Truffle Oil*

#### MAINS

Winter Salad Bowl (vg)  
*Beetroot, Cranberries, Butternut Squash, Pumpkin Seeds, Quinoa, Puy Lentils, Spiced Nuts*  
Option to Add:

Feta + £3.00

Caramelised Pear + £2.50

Fish Pie  
*Mash, Mixed Leaf Salad*

Pork Belly  
*Carrot & Swede Mash, Braised Red Cabbage, Red Wine Sauce*

Pork & Apple Sausages  
*Mash, Red Wine Sauce, Greens*

#### DESSERTS

Please choose from our dessert menu (excludes cheese).

#### SANDWICHES

*Served with Fries & Mixed Leaves*  
(Fries are prepared in an environment containing gluten)

Lincolnshire Poacher & Chutney on GF Bread (v) £9.00



## Puddings

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (v)	£6.50
Poached Pear & Glazed Orange (vg) <i>Dates, Figs, Orange Sorbet, Mulled Wine Syrup</i>	£7.00
Damson Parfait (v) <i>Honeycomb, Apple &amp; Quince Sponge</i>	£7.00
Chocolate Pot (v) <i>Kirsch Soaked Cherries, Vanilla Ice Cream</i>	£7.50
Ice Cream (v) & Sorbets (vg) (3 Scoops) <i>Please ask your server.</i>	£6.50
Affogato (v) <i>Add a shot of Cotswolds Cream Liqueur £3.60, Amaretto £3.50 or Pedro Ximénez Sherry £3.50</i>	£5.00
Cheese Board (n) <i>Lord London, Westcombe Cheddar, Driftwood Goat's &amp; Blue Murder. Served with Quince Jelly &amp; GF Crackers.</i>	£12.00

## Pudding Wines

Muscat de Rivesaltes, Domaine Treloar  
100ml £7.35 / 250 ml Jug £17.00 / Bt. £32.00 (500ml)  
*Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.*

Banyuls Traditionnel Robert Pages AOC VdN  
100ml £9.00 / 250ml Jug £22.00 / Bt. £60.00  
*90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls - sweet, complex and marvellous. Served chilled.*

Apple Apéritif Kingston Black, Somerset  
100ml £5.50 / 250ml Jug £14.00 / Bt. £26.00 (500ml)  
*Sweetness and depth of the legendary Kingston Black apple with subtle brandy notes.*

Maury Rouge, Domaine des Soulanes, Maury AOC  
100ml £9.60 / 250ml Jug £23.00 / Bt. £65.00  
*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.*

## Hot Drinks

Kandula Teas	£2.60	Espresso/Macchiato	£2.70
Black/White Coffee	£2.70	Double Espresso/Macchiato	£2.90
Cappuccino	£3.00	Mocha	£3.20
Latte	£3.00	Hot Chocolate	£3.00

## After Dinner Drinks

### Cognacs & Armagnacs

Trijol VS Classic	£4.20
<i>House Cognac.</i>	
Maxime Trijol VSOP Grande Champagne	£5.80
<i>Well-structured body. Mellow and rich.</i>	
Maxime Trijol XO Grande Champagne	£9.90
<i>Deep gold in colour. Opulent.</i>	
Château de Laubade VSOP Armagnac	£4.75
<i>Ripe fruits create a soft &amp; delicate mouth feel.</i>	
Château de Laubade XO Armagnac	£7.00
<i>Complex &amp; structured. Aromatic persistence.</i>	

### House Whiskies

Highland Queen	£3.00
<i>Blended House Whisky.</i>	
English Whiskey Co. Chapter 14	£4.50
<i>Fresh fruity &amp; light.</i>	
Green Spot Irish Pot Still	£5.70
<i>Spicy &amp; soft with a creamy, vanilla finish.</i>	

### Single Malt Whiskies

An Cnoc 12yr Highland	£4.10
<i>Winter spices &amp; toasted grains on palate.</i>	
Benromach 10yr Speyside	£5.00
<i>Slightly herbal with a little fruit on palate. Mouthwateringly bittersweet.</i>	
Caol Ila 12yr Islay	£6.20
<i>Smoked hickory &amp; ham on palate. Long peppery finish.</i>	

### Digestifs & Liqueurs

Cotswolds Cream Liqueur (50ml)	£3.60
Boulard Calvados Pays d'Auge	£6.60
<i>Mainly apple with hints of vanilla.</i>	
Diplomático, Ron de Venezuela Dark Rum	£6.30
<i>Luscious mouth coating texture from this 12 year old dark rum.</i>	
All Liqueur Coffees	£6.50
Truffle Gin, The Cambridge Distillery	£8.50
<i>The world's first digestif gin. Deliciously decadent.</i>	

*All spirits are served in 35ml measures, unless specified otherwise.*