



TO KICK OFF...

DAIRY
FREE

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

Lemon & Garlic Whitebait (MCS 2) £5.50

Mezze Board (v) £8.50

Flatbread, 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

Glazed Pork Cheek £7.50
Braeburn Apple, Caramelised Onion Purée, Crackling

Duck Parcel £8.00
Sweet & Sour Cucumber, Soy & Sesame Dressing

MAINS

Winter Salad Bowl (vg) £7.00 / £13.00
Beetroot, Cranberries, Butternut Squash, Pumpkin Seeds,
Quinoa, Puy Lentils, Spiced Nuts

Add Confit Duck + £3.50 Caramelised Pear + £2.50

Guinea Fowl £20.00
Braised Turnip & Leek, Wild Mushrooms, Savoy Cabbage, Red Wine Sauce

Slow-Cooked Blade of Beef £22.00
Pan-Fried 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.

Served with chips, red wine sauce and seasonal greens.

£13.50

Pork & Apple
Pork Wholegrain Mustard & Caramelised Onion
Lamb, Cumin & Mint

SIDES

White Bean Cassoulet (vg) £4.50

Pear Salad (v) £4.50

Honey Roasted Parsnips (vg) £4.50

Truffled Fries (vg) £4.00

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.



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
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

Lemon & Garlic Whitebait (MCS 2) (v)

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:

Confit Duck + £3.50

Caramelised Pear + £2.50

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

Pork & Apple Sausages
Chips, Red Wine Sauce, Greens

DESSERTS

Please choose from our dessert menu (excludes cheese).

SANDWICHES

Served with Fries & Mixed Leaves

Fish Finger, Tartare Sauce on Ciabatta £9.00





DAIRY
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Puddings

Poached Pear & Glazed Orange (vg)

Dates, Figs, Orange Sorbet, Mulled Wine Syrup

£7.00

Sorbets (vg) (3 Scoops)

Please ask your server.

£6.50

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.

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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 & delicate mouth feel.</i>	
Château de Laubade XO Armagnac	£7.00
<i>Complex & 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 & light.</i>	
Green Spot Irish Pot Still	£5.70
<i>Spicy & soft with a creamy, vanilla finish.</i>	

Single Malt Whiskies

An Cnoc 12yr Highland	£4.10
<i>Winter spices & 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 & ham on palate. Long peppery finish.</i>	

Digestifs & Liqueurs

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.