



# TO KICK OFF...

Please ask to see our Gin & Cocktail Menu... Glass of Blanquette de Limoux Sparkling Wine £7.00 Pork Crackling with Apple Sauce £4.00 Mixed Olives (vg) £3.50

Mezze Board (vg) (n) £8.50 GF Bread, Hummus, Almond & Harissa Yoghurt, Olives, Cumin Mayonnaise, Pickled Red Onion

#### STARTERS

(Bread is complimentary – 2nd helpings £1.50)

Soup of the Day (vg) £6.00

£7.00 Beetroot & Goat's Curd (v) (n) Caramelised Onion Purée, Kale, Toasted Hazelnuts

#### MAINS

Spring Salad Bowl (vg) (n)

£7.00 / £13.00

Mixed Leaves, Edamame Beans, Puy Lentils, Quinoa, Green Beans Fennel, Toasted Nuts & Seeds, Smoked Garlic Dressing

Add Chicken Breast + £4.00

Feta + £3.00

Mackerel +£3.50

Spiced Cauliflower Steak (vg) (n)

£14.00

Cauliflower Purée, Pan-Fried Mushrooms, Kale, Toasted Cashew Nuts, Herb Breadcrumbs

Poached Chicken Breast

£16.00

Spring Vegetable Broth, Courgette Ribbons, Charred Fennel, Basil Pesto, Chicken Skin

**Duck Breast** 

£19.00

Caramelised Chicory, Potato & Celeriac Terrine, Grilled Asparagus, Spiced Jus

Lamb Rump

£21.00

£23.00

Pea and bean Fricassee, Minted Baby Potatoes, Onion Puree, Salsa Verde

### Sirloin Steak

Beef Dripping Chips, Greens Beans, Choice of Sauce: Peppercorn | Red Wine Gravy | Tomato, Olive & Anchovy - Cambscuisine donates 25p from every Sirloin Steak purchased to a local charity, Wintercomfort -

# Venison Haunch Steak

Hispi Cabbage, Fondant Potato, Carrot Purée, Port Jus

£24.00

# SIDES

Green Beans with Garlic Oil (vg) £4.50

Courgette & Edamame Salad (vg) £4.00 Mixed Leaves, Smoked Garlic Dressing

Hispi Cabbage (v) £4.00

Rosemary Fries (vg) £4.00

£4.50 Polenta Chips (vg) Spiced Seasoning

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.

#### ······ 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 & Mint Pork & Wholegrain Mustard

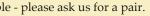
MASH: Plain | Root Vegetable

SAUCES: Peppercorn | Red Wine Gravy | Tomato, Olive & Anchovy

Although the food is all prepared on site we cannot guarantee that our food may not contain GM products or nut traces. Please note, 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.

(v) vegetarian (vg) vegan (n) contains nuts A discretionary service charge of 10% 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?

## ST GEORGE'S NIGHT

Tuesday 23rd April - Evening Specials board focused on classic English cooking, in honour of Saint George, patron saint of England.

## MONTHLY STEAK NIGHT

Every First Tuesday Evening of the Month We present a selection of steaks and chops at your table for you to choose from. All served with chips or mash & a choice of sauce. Steak lovers are in for a treat! Booking is recommended.

# GIFT VOUCHERS

Visit www.cambscuisine.com/shop Great for birthdays, mother's day and thank yous - we email the gift voucher direct to your inbox so you can easily forward to the recipient or print it off to give in person. Vouchers can be enjoyed at all Cambscuisine restaurants.

## SET LUNCH MENU

**GLUTEN** FREE

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

2 Courses £16 | 3 Courses £22

#### **STARTERS**

Soup of the Day (vg)

#### MAINS

Pan-Fried Mackerel Buttered Potatoes, Caponata, Chervil Oil

> Cottage Pie **Buttered Greens**

Pork & Apple Sausages Mash, Red Wine Sauce, Greens

#### **DESSERTS**

Sticky Toffee Pudding (v) Salted Caramel Sauce, Vanilla Ice Cream

Two Scoops Ice Cream (v) / Sorbet (vg)

Two Cheese Board GF Crackers, Chutney, Celery, Grapes

## **SANDWICHES**

All Served with Fries & Mixed Leaves

Fish Finger, Tartare Sauce on GF Bread £9.00 Godminster Cheddar & Chutney on GF Bread (v) £9.00



















