



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 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
Beetroot & Goat’s Curd (v) (n) £7.00
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
Pea and bean Fricassee, Minted Baby Potatoes, Onion Puree, Salsa Verde

Sirloin Steak £23.00
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 £24.00
Hispi Cabbage, Fondant Potato, Carrot Purée, Port Jus

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
Polenta Chips (vg) £4.50
Spiced Seasoning

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

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.

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.

Reading glasses available - please ask us for a pair. Doggy bags available - please ask us to take excess food home.



The
Cock
Hemingford Grey

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

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

