

GLUTEN
FREE

NO
ADDED
GLUTEN BUT
PRODUCED IN AN
ENVIRONMENT
THAT USES
GLUTEN
PRODUCTS

LUNCH MENU

Menu available
Mon - Fri 12-2.30pm

Set Menu - 2 courses **£16.00**, 3 courses **£22.00**

STARTERS

Soup of the Day (vg)

'Hot Smoked' Salmon

charred cucumber, watercress, capers, heritage beetroot, horseradish

Summer Pea Risotto (v, n)

roasted radishes, feta cheese, walnut & mint oil

MAINS

Choice of Sausage & Mash

Sausages: *Beef | Lincolnshire | Italian Pork*

Mash: *Plain | Hemingford | Spring Onion*

Sauce: *Red Wine | Mustard | Onion*

Miso Roasted Aubergine (vg)

sundried tomato & spring onion couscous, stem broccoli, mint yoghurt

Pan Fried Sea Bream

roasted new potatoes & red onion, spinach, warm gazpacho

Harvest Bowl (vg)

mixed leaf, cherry tomatoes, courgette, pickled red onions, marinated artichoke, bulgur wheat, spiced nuts

Please choose any pudding or selection of two cheeses

SANDWICHES

Dingley Dell Bacon

bacon & brie ciabatta, fries, salad **£9.00**

Fish Finger Ciabatta

tartare sauce, fries & salad **£9.00**

Roasted Vegetable (v)

mediterranean vegetable & goats cheese ciabatta, fries & salad **£9.00**

PUDDINGS

Sticky Toffee Pudding (v)

butterscotch sauce, vanilla ice cream **£7.00**

~~Bakewell Tart (v, n)~~

~~*vanilla ice cream, summer berry compote* **£7.75**~~

Tonka Bean Pannacotta (n)

strawberries, amaretti crumb, pepper syrup **£7.50**

Chocolate Delice (vg, n)

raspberry sorbet **£8.00**

~~Blueberry & Vanilla Cheesecake~~

~~*honeycomb shard* **£7.75**~~

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops)

ask for flavours **£6.50**

Affogato (v, n)

scoop of vanilla ice cream, espresso shot & amaretti biscuit **£5.50**

add Pedro Ximénez + £1.00 | Baileys + £2.00 |

Amaretto + £2.00

Selection of British Cheeses (v)

3 Cheeses **£10.00** | 4 Cheeses **£12.00**

served with grapes, chutney, celery & biscuits (set lunch menu - 2 cheese selection)

PUDDING WINES

Muscadet de Rivesaltes, Domaine Treloar

100ml **£7.50** | Bt. **£33.00** (500ml)

Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.

Maury Rouge, Domaine des Soulanes, Maury AOC

100ml **£9.00** | Bt. **£55.00**

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.

COGNACS, ARMAGNACS & WHISKIES

		Whiskies -	
VS Classic Cognac	£4.20	GlenDronach 8yr (Highland)	£5.00
VSOP Grande Champagne Cognac	£5.50	Auchentoshan (Lowland)	£5.00
VSOP Armagnac	£4.00	Benromach 10yr (Speyside)	£5.00
Benchmark Bourbon	£3.00	Talisker Island	£5.00

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(which we send every 10 days or so)