

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 | Chive
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 vegetables & 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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