

DAIRY  
FREE

## LUNCH MENU

Menu available  
Mon - Fri 12-2.30pm

Set Menu - 2 courses £17.50, 3 courses £22.50

### STARTERS

Soup of the Day (vg)

'Hot Smoked' Salmon

charred cucumber, watercress, capers, heritage  
beetroot, horseradish

Wild Mushroom & Garlic Arancini (vg)

white truffle yoghurt, peashoots

### MAINS

Choice of Sausage & Mash

sausages: ~~beef~~ | ~~lincolnshire~~ | ~~italian pork~~

mash: ~~plain~~ | ~~hemingford~~ | ~~chive~~

sauce: ~~red wine~~ | ~~mustard~~ | ~~onion~~

Butternut Squash & Spinach Cannelloni (vgo)

stem broccoli, ricotta cheese  
& roasted garlic

Pan Fried Sea Bream

roasted new potatoes & red onion, spinach, warm  
gazpacho

Harvest Bowl (vg, n)

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 £7.50~~

~~Bakewell Tart (v, n)-~~

~~vanilla ice cream, summer berry compote £8.00~~

~~Vanilla Pannacotta (n)-~~

~~roasted peaches, almond syrup, honeycomb £7.90~~

~~Chocolate Delice (vg, n)~~

~~raspberry sorbet £8.00~~

~~Mango & Coconut Cheesecake~~

~~meringue shards, mango puree £8.00~~

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

~~ask for flavours £7.00~~

~~Affogato (v, n)-~~

~~scoop of vanilla ice cream, espresso  
shot & amaretti biscuit £6.50~~

~~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

Muscat 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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