

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 £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

Muscats 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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NEWSLETTER

(which we send every 10 days or so)