

## 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*

*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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