

## LUNCH MENU

Menu available  
Mon - Fri 12-2.30pm

Set Menu - 2 courses **£16.00**, 3 courses **£22.00**  
Please choose any pudding or selection of two  
cheeses

## STARTERS

Roasted Tomato & Fennel Soup (vg) *fresh bread*

Summer Salad Bowl (vg)  
*seasonal mixed greens, pickled fennel, cucumber,  
red onion, sumac, mint, parsley, lemon, charred  
sweetcorn, spiced nuts*

Fried Whitebait  
*lemon, herbs, pilpelchuma aioli*

## MAINS

Pappardelle (v)  
*preserved peppers, wild garlic, parmesan, wild  
mushrooms fennel, parsley crumb*

Pan Fried Seabass  
*fine beans, charred peaches, pearl barley, fennel,  
preserved wild garlic butter, dill*

Buttermilk Fried Chicken  
*brioche bun, streaky bacon, pickles, fries,  
pilpelchuma aioli, fermented garlic honey*

Sausage & Mash  
*from the specials board*

## SHARERS

Charcuterie Board  
*seasonal vegetables & pickles, selection  
of three cured meats, toum, grain mustard,  
sourdough* **£18.00**  
vegan version (v) **£12.00** add Cheese **£4**

## SANDWICHES

*all served in Ciabatta with fries & mixed salad*

'Ham & Jam'  
*Dingley Dell ham, goats cheese  
butter, fruit chutney* **£9.00**

Smoked Pork Shoulder  
*coleslaw, aioli, carolina  
vinegar - pepper sauce* **£9.00**

Grilled Mushrooms (vg)  
*mostarda, pickles, toum,  
lemon dressed mixed greens* **£9.00**

## PUDDINGS

Sticky Toffee Pudding (v)  
*miso butterscotch sauce, vanilla ice cream* **£7.00**

'Patricia's' Carrot Cake (v)  
*cream, raisin agrodolce* **£7.50**

Chocolate Nemesis (v,n)  
*strawberry, chocolate ice cream,  
candied pecans* **£8.00**

Elderflower & Raspberry Mousse  
*elderflower mousse, raspberry conserva,  
chocolate crunch* **£7.75**

Coconut Pannacotta (vg)  
*blackberries, cookie crumb* **£7.50**

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops)  
*ask for flavours* **£6.50**

Affogato (v)  
*scoop of vanilla ice cream, espresso  
shot & biscotti* **£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 seasonal pickles and preserves & 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	<b>£4.20</b>	GlenDronach 8yr <i>(Highland)</i>	<b>£5.00</b>
VSOP Grande Champagne Cognac	<b>£5.50</b>	Auchentoshan <i>(Lowland)</i>	<b>£5.00</b>
VSOP Armagnac	<b>£4.00</b>	Benromach 10yr <i>(Speyside)</i>	<b>£5.00</b>
Buffalo Trace Bourbon	<b>£4.00</b>	Talisker Island	<b>£5.00</b>

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