

LUNCH MENU

Menu available
Mon - Fri 12-2.30pm

GLUTEN
FREE

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

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
Buffalo Trace Bourbon	£4.00	Talisker Island	£5.00

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(which we send every 10 days or so)