

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)
fresh bread

Herb Polenta (vg, n)
rocket & artichoke salad, sun dried tomato pesto

Whitebait
lemon, herbs & sriracha mayo

MAINS

Wild Mushroom Pearl Barley Risotto (vg, n)
roasted hazelnuts, rocket & capers

Pan Fried Seabass
potato gnocchi, wild mushroom, butternut squash, kale, soft herb dressing

Beef Burger
brioche bun, sriracha mayo, smoked cheddar, gherkins, caramelised onions, fries

Sausage & Mash
mash, bashed carrot & swede, braised red cabbage, gravy

Please choose any pudding or selection of two cheeses

SANDWICHES

all served in ciabatta with fries & mixed salad

Roast Beef
smoked cheddar, dijon mayo, caramelised onions & gherkin **£9.00**

Fish Finger
tartare sauce, baby gem lettuce **£9.00**

Crumbled Feta (v)
rocket & artichoke salad, sun dried tomato pesto **£9.00**

PUDDINGS

Sticky Toffee Pudding (v)
butterscotch sauce, vanilla ice cream **£7.50**

Chocolate Delice (vg, n)
raspberry sorbet, honeycomb **£8.00**

Apple & Blackberry Crumble (v)
vanilla ice cream **£7.90**

Peanut Butter & Chocolate Cheesecake (n)
roasted peanuts, miso whipped cream **£8.00**

Blueberry Frangipane Tart (v, n)
blackberries, cookie crumb **£7.90**

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops)
ask for flavours **£7.00**

Affogato (v)
scoop of vanilla ice cream, espresso shot & biscotti **£6.00**
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 chutney, grapes & 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 <i>(Highland)</i>	£5.00
VSOP Grande Champagne Cognac	£5.50	Auchentoshan <i>(Lowland)</i>	£5.00
VSOP Armagnac	£4.00	Benromach 10yr <i>(Speyside)</i>	£5.00
Buffalo Trace Bourbon	£4.00	Talisker Island	£5.00

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