

Our approach

We are a passionate local business devoted to providing British food in a light hearted convivial environment.

The menu is inspired by a variety of traditional classics, interesting cuts of meat and chops; all complemented with a focused wine list and real ales straight from the cask.

It is all keenly prepared, presented & served by a knowledgeable team.

A drink to get you going

Real Ale from the cask
from £3.80 a pint & available in a 4 pint Jug

Antech Limoux
Sparkling Wine from Limoux
£7.00

Chilled Kingston Black
Apple Brandy Liqueur (70ml)
£4.00

Harrington Gin & Tonic
Dry Gin over Ice & Fresh Lime (35ml)
£6.30

Pre-Theatre/Set Lunch

Monday to Friday 12-6.30pm
(Excluding Bank Holidays)

Our Pre-Theatre Menu is the ideal way to kick start an evening whether you're going to the Cambridge Arts Theatre or elsewhere. You can even buy your Theatre Programme from The Chop House.

Alternatively, the menu is also available at lunchtimes.

2 Courses £15.00
3 Courses £19.00

STEAKS & CHOPS

All steaks & chops come with chips, mash or mixed salad, red onion, tomato & pepper salad and a choice of sauce or flavoured butter. Weights listed are uncooked.

6^{oz} Fillet Steak £27.50
(170g)

9^{oz} Sirloin..... £24.50
(255g)

10^{oz} Rib Eye Steak..... £27.00
(284g)

7^{oz} Ostrich Steak £25.00
(198g)

14^{oz} Butler Steak £26.50
(396g)

14^{oz} Pork Tomahawk..... £19.50
(396g)

10^{oz} Lamb Barnsley Chop..... £19.00
(284g)

Add Garlic & Herb King Prawns £6

Sauces & Butters

Red Wine Gravy, Three Cheese Sauce,
Deville Sauce, Mushroom Sauce,
Black Pepper & Coriander Seed Butter

Cambscuisine donates 25p from every Butler Steak purchased to a local charity, Wintercomfort for the Homeless.

Salads

All available in starter or main course portions:

Salmagundi
Pink Shrimp, Bacon, Peach, Tomato & Mixed Leaves
£8.00 / £14.50

Summer Greens (vg)
Asparagus, Green Beans, Peas, Spinach, Pickled Kohlrabi,
Wholegrain Mustard Dressing
£7.50 / £14.00

Buckwheat & Cashew (vg) (n)
Red onion, Beetroot, Tomato & Apricot
£7.00 / £13.00

ADD A PORTION OF...

KING PRAWNS
+ £6.00

CHICKEN BREAST
+ £6.00

Small Plates To Share

Soup of the Day (vg) (n)
£6.00

Grazing Plate (n)
perfect for 2 to share...

Haggis Fritters, Wild Boar Ham, Pork Crackling,
Broccoli & Stilton Balls, Smoked Salmon & Shrimp Pâté
A Selection of Breads with
Rapeseed Oil & Balsamic Vinegar
£20.00

Chilled Asparagus (vg)
Truffle Vinaigrette
£6.00

Braised Chicken Hearts & Spicy Sausage
Deville Sauce, Sultanas & Herb Crust
£6.50

Smoked Salmon & Shrimp Pâté (v)
Pickled Samphire & Bread
£7.50

Wild Boar Ham
Peach, Rocket, Basil & Mint Oil
£10.50

Mains

Rumbledethumps (v)
Perl Wen Cheese, Cherry Tomatoes,
Summer Greens, Root Vegetables
£13.50

Smoked Brisket Parmo
Chips, Mixed Salad, Three Cheese Sauce
£17.00

Whole Roast Pigeon
Bacon, Tomato, Black Pudding,
New Potatoes, Mushrooms
£17.00

Chop Board

12oz Sirloin on the Bone, Lamb Barnsley Chop, Pork Chop,
Chips, Mash, Side Salad & Choice of Two Sauces/Butters
£60.00

PLEASE ALSO SEE THE BOARDS FOR TODAY'S SPECIALS & FISH DISHES
All our fish is rated 1-3 in the Marine Conservation Society's Good Fish Guide

Chicken Supreme
Aubergine, Courgette, Peppers, Red Onion,
Spinach & Herb Oil
£18.25

Honey & Mustard Ham Hock
Greens, Mash & Gravy
£17.00

Fish 'n' Chips*
Mushy Peas, Tartare Sauce
*Available Every Friday Lunchtime Only
£13.00

Side Dishes

Mash (v) £4.00
Plain, Haggis or Beef Dripping

Asparagus & Sprouting Broccoli (v) £6.00

Roasted Summer Vegetables (vg) £4.00

Summer Green Salad (vg) £4.00

Garlic & Herb King Prawns £6.00