

Starters and Nibbles

- Olives** – Marinated black and green olives (gf, Ve) £3.75
- Bread and Oil** – Toasted ciabatta with olive oil and balsamic reduction (Ve) £3.95
- Thai Crab Cakes** – with sweet chilli sauce and salad garnish £6.75
- Crispy Fried Whitebait** – Served with home-made tartare sauce and a salad garnish £5.95
- Nachos for One** – Topped with chilli con carne, cheese and salsa. Served with guacamole and sour cream £7.50
- Veggie Nachos for One** – As above but with 5 bean chilli (V) (Vegan cheese available on request) £6.50
- Small Moule** – Served with bread and butter. See our Moule Frites for choice of sauces £8.00

Side Dishes £3

- Skinny fries - Seasonal vegetables - Bread and butter -
 Salad - Garlic bread
- Sweet potato fries £4

Mains

- 8oz House Burger** – Topped with cheese, bacon, coleslaw and pickle served with fries and salad garnish £13.25
- Whole Sea Bass** – Baked whole seabass served with fries and peas (df, gf) £13.25
- Portobello and Bean Burger** – Mushroom and bean patty topped with coleslaw and spicy Sriracha. With fries and salad (v) £13.25
- Chilli Con Carne** – With jasmine rice and soured cream (df with no soured cream) £13.50
- Chilli Non Carne** – Vegan chilli with jasmine rice and soured cream (Ve/df with no sour cream) £13.00
- House Salad** – Cucumber, tomato, olives, feta, red onion and red pepper on a bed of leaves £9.50
- Thai Green Prawn Curry** – Fresh prawns in a home-made Green Thai sauce, with jasmine rice (df/gf). £15
- Thai Green Veggie Curry** – Vegetables in home-made Green Thai sauce, with jasmine rice (v/df/gf). £12
- Nacho Sharer** – Nachos topped with salsa and cheese, served with guacamole and sour cream
- Vegetarian Chilli (V) (Vegan cheese available) £9.00
- Chilli con Carne £11.50

Steak Frites

Locally sourced steak with fries and a salad garnish
 £18.50 (df/gf with no sauce)

10oz Sirloin

This cut of meat from above the loin tends to be less marbled with fat. Recommended Medium-rare

10oz Ribeye

A cut from around the rib section, Ribeye has a higher fat content which gives a richer flavour.
 Recommended Medium

Steak sauce – Blue cheese, peppercorn or garlic butter
 £1.50

Moule Frites

Mussels steamed in the sauce of your choice with skinny fries on the side. £12.95

Classic Moule – Simple white wine, shallot, celery, parsley and garlic sauce (df/gf)

Moule Marinere – Cream, white wine, garlic, parsley, shallot, celery and herb sauce (gf)

Welsh Dragon – Creamy leek and bacon sauce (gf)

Thai Style – Mussels steamed in a green thai sauce (df/gf)

Brandy

Baron de Sigognac Bas Armagnac 10yo
 Quality aged Armagnac from the Guasch family, who grow both Baco and Ugni Blanc grapes 35ml £6.50

Ch. De Montifaud Fine Grand
 Champagne VSOP Cognac Decanter
 Made from Ugni Blanc grapes, this is aged for more than eight years. Full and fruity with notes of apricot and pear 35ml £6.50

Whisky and Bourbon

1792 Bourbon Small Batch
 Distilled in Bardstown and named after the year Kentucky became a state. Scores a 94.5 in Jim Murray's Whisky Bible 35ml £6.00

Eagle Rare 10yo Single Barrel Bourbon
 Top quality bourbon from Buffalo Trace, deliciously fragrant and woody 35ml £5.50

Caol Ila Distillers Edition Moscatel
 Sherry Finish Islay Single Malt Distilled in 2003 and bottled in 2015 at 43% abv. Classic Islay smoke with hints of white grape and sugar from the Moscatel cask 35ml £10.00

Auchentoshan American Oak Lowland Single Malt
 Introduced in 2014 to replace the classic Auchentoshan. Matured exclusively in first-fill bourbon casks, this is a vanilla-rich and fruity whisky 35ml £5.00

Balvenie 12yo Doublewood Speyside Single Malt
 Classic after-dinner malt, this whiskies complexity and richness are due to a second maturation in fresh sherry casks. Great stuff 35ml £6.50

Other Spirits

Cambridge Distillery Truffle Gin
 Made with black truffles from Piedmont in small batches, best enjoyed as a digestif served over ice 35ml £10.00

Flor de Cana 12yo Rum
 Very special golden rum from one of Central America's most celebrated distillers, based in Nicaragua 35ml £6.00

Gran Centenario Anejo Tequila
 Top quality Anejo from Gran Centenario best enjoyed on its own over ice. A Tequila to savour 35ml £7.00

This is just a small sample of our Spirits! Ask your server for our full range or for a recommendation

Something sweet...

Hot Chocolate Pudding
 Served with fudge sauce and vanilla ice cream
 £4.50

Gluten Free Double Chocolate Brownie
 Served with vanilla ice cream
 £4.50

Sticky Toffee Pudding
 Served with butterscotch sauce and vanilla ice cream
 £4.95

Ice Cream
 3 scoops of your choice: Madagascan Vanilla, Belgian Chocolate or Strawberry
 £4.50

Cheeseboard
 Selection of three cheeses with biscuits, home-made chutney and celery
 £7.50

Hot Drinks

Americano £2.25

Latte £2.75

Cappuccino £2.75

Espresso £2.25

Macchiato £2.50

Mocha £3.00

Hot Chocolate 3.00

Tea Pot for One:

English Breakfast/ Green/Peppermint/Berry/Chamomile /Assam/Decaf/ Earl Grey £2.25

Our Family

The Cambridge Blue: Real Ale Paradise. If you like the finer things in life look no further than the Cambridge Blue. With 14 ales available from the cask, craft beer, hundreds of Belgian and international bottled beer, over 100 Whiskies and an excellent food menu to boot.

The Blue Moon: An exceptional find for lovers of all things alcohol, with 20 keg lines regularly pouring a fine selection of craft beer from all over the United Kingdom as well as America, Norway, Belgium, Germany, The Netherlands and more. We regularly host tap takeovers showcasing up to 10 quality beers from a huge range of British brewers

For more info visit cambridge.pub