



THE DUCHESS

— of CAMBRIDGE —

starters

POSH WHITEBAIT SMOKED PAPRIKA, CRISPY ROCKET, HOMEMADE TARTARE SAUCE, LEMON	6.25	RED PEPPER SOUFFLÉ (V) BALSAMIC REDUCTION, RED PEPPER CURLS, BUTTERED SPINACH, OLIVE OIL	6.25	CRAYFISH COCKTAIL PAPRIKA MARIE ROSE SAUCE, TOMATO, CUCUMBER, GEM, LEMON	6.45
CHICKEN LIVER PÂTÉ TOAST, SUN-BLUSHED TOMATO CHUTNEY, BUTTER	6.45	POACHED ASPARAGUS (V) HOMEMADE HOLLANDAISE, OLIVE OIL, SEA SALT, TOASTED SEEDS	5.75	CRISPY SQUID SWEET CHILLI, MANGO, SPRING ONION, CORIANDER	6.95

sharing bundles

ANY FOUR DISHES FOR 19.50 OR 5.95 EACH

GRILLED GOAT'S CHEESE (V) TRACKLEMENTS ONION MARMALADE, PARSLEY	HUMMUS & AVOCADO (V) TOASTED WHOLEMEAL PITTA BREAD	ROASTED MUSHROOMS (V) HOMEMADE GREEN PEPPERCORN SAUCE	PORK & CHORIZO SAUSAGES RED PEPPER MAYONNAISE
ROLLED VINE LEAVES (V) POMEGRANATE SEEDS, ROCKET, POMEGRANATE, LEMON & GARLIC DIP	GRILLED HALLOUMI (V) LEMON, THYME, OLIVE OIL, ROCKET SALAD	DUCK CROQUETTES SMOKY CHIPOTLE MAYONNAISE, SPRING ONION, PARSLEY	SALT & PEPPER SHRIMP SWEET CHILLI DIP, LEMON
			HOT CHILLI KING PRAWNS GARLIC BUTTER

grill

OUR BEEF STEAKS ARE CAREFULLY SOURCED FROM PRIME CUTS OF GRASS FED BEEF, MATURED FOR 28 DAYS.

CHARGRILLED MEATS ARE SERVED WITH FLAT MUSHROOM, WATERCRESS, ROASTED PLUM TOMATO AND TRIPLE COOKED CHIPS

SIRLOIN STEAK 8OZ 18.45

RIBEYE STEAK 10OZ 19.95
HOMEMADE BÉARNAISE SAUCE

BRITISH CURED GAMMON STEAK 8.95/12.50
FRIED FREE RANGE EGG, PINEAPPLE

THEY ARE EVEN BETTER IF YOU ADD OUR HOMEMADE GREEN PEPPERCORN SAUCE OR ROAST MUSHROOM DIANE SAUCE FOR £1.50

CHEESE & BACON BURGER 11.45
BRIOCHE BUN, TOMATO,
GHERKIN, GEM, BURGER SAUCE,
TRIPLE COOKED CHIPS

CHICKEN & BACON STACK 11.45
BRIOCHE BUN, EMMENTAL,
TOMATO, GHERKIN, GEM, BBQ
SAUCE, TRIPLE COOKED CHIPS

vegetarian & pescatarian

ASIAN SALAD (V) 9.95
GREEN LEAF, PEAS, AVOCADO, RADISH,
BABY SPINACH, SPRING ONION, CUCUMBER,
BASIL, MINT, ROASTED CASHEWS, LEMONGRASS,
GINGER & PINEAPPLE DRESSING, POMEGRANATE SEEDS

SWEET POTATO & HALLOUMI BURGER (V) 10.45
BRIOCHE BUN, TOMATO, GHERKIN, GEM,
CHIPOTLE SAUCE, SWEET POTATO FRIES

MUSHROOM PAPPARDELLE PASTA (V) 10.45
ITALIAN KALE PESTO, CREAM SAUCE,
SUN-BLUSHED TOMATO, BABY SPINACH,
GRAN MORAVIA™ HARD CHEESE

HOMEMADE SEAFOOD PIE 12.95
SALMON, HAKE, PRAWNS, WHITE WINE,
PARSLEY, CREAM, TOMATO, BABY SPINACH,
PEAS, SLICED POTATOES

FISH & CHIPS 11.45
MCMULLEN BEER BATTER, MINTED MUSHY PEAS,
HOMEMADE TARTARE SAUCE, LEMON

heritage cooking

SAUSAGE & MASH	10.95	BLADE OF BEEF & RIOJA PIE	11.95
PORK & LEEK, CARAMELISED ONIONS, GRAVY, CRISPY LEEKS		MASH, BUTTERED GREENS, RED WINE GRAVY	
KASHMIRI CHICKEN ROGAN JOSH	11.45	BEEF LASAGNE	11.45
MARINATED CHICKEN THIGHS, CORIANDER RICE, MANGO CHUTNEY, NAAN BREAD		HOMEMADE, WOOD FIRED RED PEPPER SALAD, GARLIC & TOMATO FLATBREAD	
LEMON & THYME ROAST CHICKEN	12.95	CHICKEN & BACON COBB SALAD	11.45
HALF CHICKEN ON THE BONE, BUTTERED GREENS, LEMON, GRAVY		AVOCADO, GEM, RED PEPPER, ROASTED TOMATO, GRAN MORAVIA™ HARD CHEESE, SOFT BOILED EGG, CREAMY HOUSE DRESSING	

sides

PEAS & SMOKED BACON	3.25
WOOD FIRED RED PEPPER SALAD	3.00
BUTTERED GREENS	3.25
TRIPLE COOKED CHIPS	3.50
SKINNY CHIPS & DIPS	3.50
SWEET POTATO FRIES	3.50
BREADED MUSHROOMS	3.50
BEER BATTERED ONION RINGS	3.00
GARLIC & TOMATO FLATBREAD	3.25
GARLIC & TOMATO FLATBREAD WITH CHEESE	3.75
CRUSTY BREADS	4.25
CHOICE OF SALTED BUTTER, TRADITIONALLY CHURNED IN GLOUCESTERSHIRE OR OLIVE OIL & BALSAMIC VINEGAR	

puddings

THE BRITISH CHEESEBOARD	7.95	BAKED LEMON & RASPBERRY TART	5.75	APPLE TARTE TATIN	5.75	DAIRY ICE CREAM	5.00
BLACK BOMBER CHEDDAR, SOMERSET BRIE, CLAWSON STILTON, FROZEN GRAPES, TRACKLEMENTS ONION MARMALADE, CHEESE BISCUITS		RASPBERRY COULIS, RASPBERRIES, MINT		HOT CARAMEL SAUCE, VANILLA ICE CREAM, MINT		THREE SCOOPS, RHUBARB & CUSTARD, HONEYCOMB, INDULGENT VANILLA, STRAWBERRY OR CHOCOLATE	
<i>BEAUTIFULLY PAIRED WITH MCMULLEN'S STRONGHART STRONG BITTER (ABV 7%)</i>		TIRAMISU	5.75	CHOCOLATE BROWNIE	5.75	<i>*POUR OVER WITH A SHOT OF TIA MARIA, COINTREAU, BAILEY'S OR EVEN A HOT ESPRESSO?</i>	
		MARSALA, ESPRESSO, COCOA POWDER, DARK CHOCOLATE PENCIL, CHOCOLATE SAUCE		HOT CHOCOLATE SAUCE, VANILLA ICE CREAM			
PIMM'S JELLY	5.75	WARM TREACLE TART	5.75	HOT BELGIAN WAFFLE	5.75	SORBET	5.00
MANDARIN, BLUEBERRIES, STRAWBERRIES, BLOOD ORANGE SORBET		BAKED, VANILLA SEA SALT TOPPING, HONEYCOMB ICE CREAM		HOT CARAMEL SAUCE, VANILLA ICE CREAM		GREEN APPLE OR BLOOD ORANGE	
				CHOCOLATE TERRINE	5.75		
				DARK CHOCOLATE SAUCE, DARK CHOCOLATE PENCIL, CHOCOLATE POPPING CANDY, MINT			

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(V) SUITABLE FOR VEGETARIANS. FISH AND POULTRY DISHES MAY CONTAIN BONES. DESSERTS CONTAIN CALORIES. ALL WEIGHTS ARE APPROXIMATE PRIOR TO COOKING. ALL ITEMS ARE SUBJECT TO AVAILABILITY. **ALLERGEN INFORMATION.** FREE FROM GLUTEN MENU IS AVAILABLE UPON REQUEST. IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS PLEASE SPEAK TO OUR TEAM FOR MORE INFORMATION. OUR KITCHENS CONTAIN MANY INGREDIENTS AND SO WE CANNOT GUARANTEE THE TOTAL ABSENCE OF NUTS, GLUTEN OR OTHER ALLERGENS. A FULL LIST OF ALLERGENS IN EACH DISH IS AVAILABLE FOR YOUR PEACE OF MIND. ALL PRICES INCLUDE V.A.T. *PUDDING WINE AND LIQUEURS ARE SOLD SEPARATELY AND ARE NOT INCLUDED IN THE PRICING.

SERVICE IS NOT INCLUDED. ALL TIPS ARE RETAINED BY THE GRATEFUL TEAM.