

THE
BURLEIGH ARMS
 Cambridge

nibbles

ARTISAN BREAD & OILS - 4.5 (pb)

KALAMATA PURPLE OLIVES - 3 (pb) (gf)

HERBES DE PROVINCE OLIVES - 3 (pb) (gf)

starters

TOMATO & HALLOUMI BRUSCHETTA - 5.5
 Fresh & sun-kissed tomatoes with red onions, basil
 & garlic rubbed ciabatta (v)

MUSHROOM & OLIVE BRUSCHETTA - 5.5 (pb)
 Button & exotic mushrooms with kalamata olives, black olive
 tapenade, basil & garlic rubbed ciabatta

PAN-SEARED SCALLOPS - 10
 With celeriac & truffle sauce, crispy pancetta &
 buttered lilliput capers (gf)

SHREDDED CONFIT GRESSINGHAM DUCK - 8
 In a crispy filo parcel with braised napa cabbage &
 a honey soy reduction

BABY SQUID CALAMARI - 6.5
 With aioli & samphire

GARLIC KING PRAWNS - 7.5
 With artisan bread & a chilli, lime & coriander dip

**FANCY A GLASS
 OF FIZZ?**

Chambord Royale - 7

mains

8OZ FILLET STEAK - 28

Chargrilled fillet steak, cooked your way & served with
 dauphinois potatoes, celeriac & truffle purée, sautéed wild
 mushrooms & a rich veal jus (gf)

8OZ FLAT IRON STEAK - 16.5

Chargrilled flat iron steak, cooked your way & served with
 roasted beef tomato, flat mushroom, skin-on fries & a choice of:
 · chimichurri sauce or
 · peppercorn, garlic or blue cheese butters (gf)

TOASTED FREGOLA SALAD - 9.5

Sardinian toasted fregola pasta with charcuterie meats, grilled
 courgettes, tomatoes, cucumber & red onion (pbo)

MUSHROOM SHAWARMA KEBAB - 10.5

With chargrilled artichokes, middle eastern herby hot sauce,
 houmous & sweet red-drop peppers on a north African style
 flatbread & shredded cabbage (pb)

MOULES FRITES - 12.5

Fresh mussels cooked in sauvignon blanc wine, shallots, garlic,
 cream, lemon & parsley. Served with skinny fries (gf)

MINTED CONFIT LAMB - 17.5

Confit shredded lamb, pressed & roasted, served with savory
 cabbage fricassee, dauphinois potatoes & redcurrant jus (gf)

FISH & CHIPS - 14.5

Brewpoint beer battered cod with chunky chips, mushy peas,
 homemade tartare sauce & grilled lemon

21-DAY AGED BEEF BURGER - 14.5

8oz beef patty in a brioche bun with tomato relish, garlic aioli,
 Emmental & streaky bacon served with red cabbage slaw & a
 choice of chips (pbo) (gfo)

CHIPOTLE CHICKEN BURGER - 14.5

Chargrilled chicken breast in a brioche bun with spicy
 Mexicana cheese, chipotle mayo & guacamole served with red
 cabbage slaw & a choice of chips (gfo)

GRILLED HALLOUMI BURGER - 14.5

Chargrilled halloumi in a brioche bun with beef tomato, baby
 gem, flat mushroom, basil pesto mayo & pickled red onion
 served with red cabbage slaw & a choice of chips (v) (gfo)

sides

BEER BATTERED ONION RINGS - 3.5 (pb)

HALLOUMI FRIES - 5 (v)

SKINNY FRIES - 3.5 (pb)

SWEET POTATO FRIES - 3.5 (pb)

WILD MUSHROOM, TRUFFLE &
 PARMESAN MAC & CHEESE - 5 (pb)

BEETROOT, WALNUT & WHEATBERRY SALAD - 4.5 (pb)

desserts

COFFEE ORANGE TIRAMISU - 6.5
 Espresso-soaked sponge fingers, bitter marmalade
 infused mascarpone & cocoa nibs (v)

PEANUT BUTTER COOKIE DOUGH - 6.5
 Baked peanut butter, pistachio, maple & dark chocolate cookie
 dough with salted caramel ice cream (pb) (gf) (n)

BANANA STICKY TOFFEE PUDDING - 7
 Sticky sponge pudding with banana, cinnamon & dark chocolate.
 Served with spiced toffee apple ice cream (v) (gf)

LITTLE MOONS - 1.5 PER BALL
 Mini mochi ice cream - Raspberry (v) (gf) / Coconut (v) (gf) / Pistachio (v)
 (gf) (m) / Mango & Passionfruit (pb) / Salted Caramel (v) (gf)



Food allergies? If you require information about the ingredients we use,
 please ask a manager before ordering. Wheat & nuts are used daily in
 our kitchen. Fish & poultry may contain bones. Allergy-free products are
 prepared in a kitchen where other allergens are present, subsequently we
 cannot guarantee it is 100% free from allergens. Prices include VAT at the
 current rate. [gfl] gluten free | [gfo] gluten free option | [n] contains nuts

