

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*

GARLIC KING PRAWNS - 7.5

With artisan bread & a chilli, lime & coriander dip (gfo)

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

TOMATO & HALLOUMI BRUSCHETTA - 5.5

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

BAKED SOMERSET CEMBERT - 12.5

Garlic & thyme Cricket St Thomas camembert baked until gooey. Served with artisan olive bread, beetroot & horseradish chutney & vegetable crudites (v) (gfo)

THE CARNIVORE - 12

Charcuterie cured meats, shredded harissa pork belly, olives, sun-kissed cherry tomatoes, flatbread, balsamic & olive oil (gfo)

THE HERBIVORE - 11

Chargrilled artichokes, olives, sun-kissed tomatoes, sweet red-drop peppers, celery, red pepper houmous & flatbread (pb) (gfo)

*mains*

ROAST STRIPLOIN OF BEEF - 17

Succulent, tender & flavoursome hindquarter joint, served pink (gfo)

ROAST PORK BELLY - 16

Slow-cooked for over 8 hours (gfo)

ROAST CONFIT CHICKEN LEG - 16

Gently cooked in olive oil with thyme & garlic (gfo)

BETROOT WELLINGTON - 16

A slice of beetroot parfait wrapped in spinach & mushroom duxelles, encased in puff pastry (v) (pbo)

All of our roasts come with roast potatoes, glazed carrots & parsnips, braised red cabbage, celeriac purée, fine beans, giant Yorkshire pudding & gravy

MOULES FRITES - 12.5

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

FISH & CHIPS - 14.5

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

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)

BETROOT, WALNUT & WHEATBERRY SALAD - 9.5

Slow-roasted beetroot & toasted walnuts in a salad of wheatberry kernels, apple, cranberry, spring onion, fresh herbs & dressed baby leaves (pb)

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 (gfo) (pbo)

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 (v)

PIGS IN BLANKETS - 5 (gfo)

CAULIFLOWER CHEESE - 4 (v)

BUTTERED SPROUTING BROCCOLI - 3.5 (v) (pbo)

*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) (n) / 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. [gf] gluten free | [gfo] gluten free option | [n] contains nuts