

THE
BURLEIGH ARMS
 Cambridge

nibbles

ARTISAN BREAD & OILS - 5.5 (pb)

KALAMATA PURPLE OLIVES - 3 (pb) (gf)

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

starters

PAN-SEARED SCALLOPS - 11.5

With celeriac & truffle sauce, crispy pancetta & buttered lilliput capers (gf)

TOMATO & HALLOUMI BRUSCHETTA - 5.5

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

MUSHROOM & OLIVE BRUSCHETTA - 5.5

Button & exotic mushrooms with Kalamata olives, black olive tapenade, basil & garlic rubbed ciabatta (pb) (gfo)

BABY SQUID CALAMARI - 6.5

With aioli & samphire

GARLIC KING PRAWNS - 7.5

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

SHREDDED CONFIT GRESSINGHAM DUCK - 8

In a crispy filo parcel with braised napa cabbage and a honey soy reduction

**FANCY A GLASS
 OF FIZZ?**

Chambord Royale - 7

Sparkling wine & black raspberry liqueur

mains

8oz FILLET STEAK - 28

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

8oz FLAT IRON STEAK - 17.5

Chargrilled flat iron steak, cooked your way and served with roasted beef tomato, flat mushroom, skin-on fries (gf) and a choice of :

· chimichurri sauce **or**

· peppercorn, garlic or blue cheese butter

MINTED CONFIT LAMB - 18

Confit shredded lamb, pressed and roasted, served with savoy cabbage fricassee, dauphinoise potatoes and redcurrant jus (gf)

FREGOLA SALAD - 9.5

Sardinian fregola pasta salad with charcuterie meats, courgettes, tomatoes, cucumber & red onion

Add chicken or halloumi - 4

MUSHROOM SHAWARMA KEBAB - 10.5

With chargrilled artichokes, Middle Eastern herby hot sauce, houmous and sweet red-drop peppers on a North African style flatbread and shredded cabbage (pb)

MOULES FRITES - 13.5

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 chips, mushy peas, homemade tartare sauce and grilled lemon

21-DAY AGED BEEF BURGER - 15

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

CHIPOTLE CHICKEN BURGER - 14.5

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

sides

BEETROOT, WALNUT & WHEATBERRY SALAD - 4.5 (pb) (n)

BEER BATTERED ONION RINGS - 3.5 (pb)

HALLOUMI FRIES - 5 (v)

SKINNY FRIES - 3.5 (pb)

SWEET POTATO FRIES - 4.25 (pb)

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

desserts

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

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)

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. (pb) plant-based | (pbo) plant-based option available | (gf) gluten-free | (gfo) gluten-free option available | (n) contains nuts