

Lunchtime Menu

Monday to Saturday

d'Arry's

All sandwiches and wraps are served with our very own excellent tomato salsa and seasoned chunky chips.

Cajun Spiced Chicken Caesar Wrap

£5.50

Spicy chargrilled chicken breast wrapped in a tortilla with parmesan shavings, Cos lettuce and Caesar dressing

Fantastic with The Olive Grove - Chardonnay

Spinach, Mushroom and Blue Cheese Crepe Wrap

£5.50

Sauté spinach and mushrooms wrapped in a crepe with Gorgonzola

Great with The Laughing Magpie – Shiraz Viognier

Chorizio Sausage, Roasted Pepper and Gruyere Cheese Ciabatta

£5.80

Grilled on a panini grill and served with rocket salad

Excellent with The Broken Fishplate - Sauvignon Blanc

Duck and Hoisin Sauce Wrap

£5.80

A soft flour tortilla filled with duck breast, julienne cucumber, Chinese leaves and spring onions, served with a Hoisin dip

Fabulous with d'Arry's Original - Grenache Shiraz

Thai Spiced Prawn Sandwich

£6.95

Thai spiced prawns with lemongrass, ginger, Chinese leaves and spring onion in brown bread finished with chilli jam

The perfect combination: The Last Ditch - Viognier

Brie and Bacon Sandwich

£5.50

Brie and Bacon in Earth's Crust white bloomer bread with caramelised red onion chutney

Try it with The Hermit Crab - Viognier Marsanne

"It's like you've been round to a friend for Sunday lunch. That's a considerable, and well deserved, compliment"

One of our city's most interesting businesses has undergone a transformation. The works recently completed have bought a new culture and style to this great Cambridge pub.

The changes made at d'Arry's (formerly The Cambridge Arms) are radical, romantic and available all day, every day!

Now under new ownership, d'Arry's has been picked up, shaken, stirred and is now very definitely different.

A fully stocked wine shop boasting the largest variety of the wonderful d'Arenberg wine in the country and unique access to the extraordinary wines of Bruno Paillard. Delicious food made from regionally sourced ingredients – great British food with a twist!

A carefully chosen team who bring alive our philosophy of focusing on guest needs and giving the best customer service in Cambridge.

The wines offer is provided and priced to allow guests to explore both the quaffing and fine wines of d'Arenberg and the champagnes of Bruno Paillard all at amazing value – all by the glass, half bottle or bottle.

Chester Osborne, wine maker, suggests a wine that compliments each course superbly.

Most importantly, we care what you think. We do 'wow' both on the plate and in the glass and are determined that we will give you a burning desire to return and bring your friends.

Please note all our food is d'Arry's created and daily prepared, including our brilliant chunky hand cut chips and our yummy puddings!

This delicious menu is further complimented by our chef's adventures with food which are to be found on the Zinc boards and on the fireplace - don't miss them.

Enjoy.

- Blue -** Sealed and served cold in the middle
- Rare -** Sealed and served warm in the middle
- Medium Rare -** Sealed and served pink
- Medium -** Sealed and served slightly pink
- Medium Well -** Slow cooked through (30 mins)
- Well done -** Slow cooked through (40 mins)

The small print

If you have any allergies or special dietary requirements please tell us and we will do our best to prepare you something tasty. Prices include VAT. All dishes are subject to availability. Weights shown are approximate prior to cooking. Regrettably we cannot guarantee that any items offered for sale are free from traces of nuts. Please take care when enjoying our fish dishes - there may be bones.

For parties of 10 or more a discretionary 10% service charge will be added.

Small Plates & Salads

Today's Fresh Soup £4.95

Served with a wedge of Earth's Crust bloomer bread and salted butter

d'Arry's Prawn Cocktail £7.95

Smoked salmon wrapped around tiger prawns topped with avocado and garlic mayonnaise served with rocket salad and brown bread

Excellent with The Olive Grove - Chardonnay

Crisp Potato Scallops £5.30

With a warm gratin fondue
Spice it up (£1.00 each): Crispy bacon / Jalapenos / Spicy tomato salsa

Delicious with d'Arry's Original - Shiraz

Tempura Dipping Mushrooms £5.50

Crisp fried, served with both chilli sauce and a cooling yoghurt dip
Try them with The Ironstone Pressings - Grenache Shiraz

Spiced Thai Fishcakes £5.95 / £7.95

Served with rocket salad, smoked chilli jam and snipped coriander
Drink some Last Ditch Vioginer with these

Warm Homemade Flatbread £5.95 / £7.95

Fresh from the oven topped with sun blushed tomatoes, roasted peppers, buffalo Mozzarella and olives
Spice it up (£1.00 each): Chorizo sausage / Anchovies / Jalapenos and Olives / Duck in Hoisin Sauce

Fabulous with The Hermit Crab - Viognier Marsanne

Warm Duck Salad £5.95 / £7.95

Warm duck served with watercress, rocket, bean sprouts, spring onions and a plum sauce vinaigrette

Do not forget to order The Twenty Eight Road - Mourvedre

Large Plates & Bowls

From the Range

Fresh Atlantic 10oz Cod 'n' Chips £9.90

A classic in an Old Speckled Hen beer batter served with chunky chips and minted pea purée

Recommended wine: The Olive Grove - Chardonnay

Vegetarian Dish of the Day see fireplace for details

Calves' Liver and Bacon £12.95

Pan-fried and finished with onion gravy served with bubble and squeak, seasonal vegetables and smoked bacon

Perfect with The Galvo Garage - Cabernet Merlot

Fish of the Day £market

See the fireplace for details

From the Grill

12oz Extra Mature Rib-eye Steak £13.95

Grilled as you ask (best-served medium rare) with chunky chips, roast tomato, onion rings, seasonal vegetables and peppercorn sauce

The wine to order: The Derelict Vineyard - Grenache

8oz Extra Mature Fillet Steak £16.95

Chargrilled as you ask (best-served medium rare) and served with seasonal vegetables, chunky chips, slow roast tomatoes and creamy blue cheese sauce

Do not forget to order The Twenty Eight Road - Mourvedre

Skewered Moroccan Lamb £13.50

Grilled lamb skewers served on a warm flatbread with Halloumi cheese, tabouleh salad and harissa finished with a yoghurt and mint dressing

Fantastic with Feral Fox - Pinot Noir

From the Oven

Beef and Guinness Pie £8.80

Baked with a shortcrust pastry top and served with chunky chips and vegetables of the season

Excellent with The Laughing Magpie - Shiraz Viognier

Bacon and Barbecue Chicken £8.95

Chicken breast grilled with a bacon rasher, barbecue sauce and melted Cheddar cheese, served with chunky chips and seasonal vegetables

Great with The Custodian - Grenache

Fish Pie £10.80

Succulent salmon, cod, smoked haddock and prawns on a bed of spinach, baked in a white wine butter sauce with Parmesan herb crust top, served with roasted new potatoes and seasonal vegetables

Try it with our The Last Ditch - Viognier

Puddings

We will bring our pudding menu to you; if we don't, scream for it - these puddings are not to be missed.

Please see the specials on the zinc boards.

The Dishes of the Day change daily - see the fireplace.

Save space for our home-made puds!