



CHEESE KEY

Affineur 	Someone who practices the art of affinage, which is the process of caring for, ripening and aging cheese. In French, the word means “to refine”
Baron Bigod 	(Winner of Best UK Cheese 2023)- a Brie Style, nutty and rich, expensive but worth it
Cornish Kern 	A young Comte style cheese with a clean, white wine style aroma
Driftwood 	An ash coated cheese that helps the aging to bring out rice wine vinegar, pepper and rye notes
Duke 	A blue cheese that is creamy, sweet and salty with a delicious peppery finish. A Super Gold Winner at the World Cheese awards
Fondue sauce 	Made with Oglesfield, Isle of Mull Cheddar and Mayfield and white wine
Isle of Mull Cheddar 	A hearty Scottish cheese with a firm, fondant-like texture, juicy and zesty to boozy and deeply savory
Mayfield 	An Alpine style cheese that starts with a creamy, sweet taste which develops into a nutty full bodied fruity flavour. A Gold Award Winner at the World Cheese awards
Old Winchester 	Needing an outlet for their milk, Mike and Judie developed Old Winchester. This Gouda-style cheese, aged for 20 months, is caramelised, smokey and with crystalline crunches
Oglesfield 	A West country Cheddar, light, yet complex and fruity with a low melting point, unctuous and yummy
Pevensey Blue 	A big rich and Indulgent blue cheese, expertly matured for us here in Cambridge Supreme Champion at the 2022 Artisan Cheese Awards
Raclette 	A dish where the cheese is heated and then scraped onto the plate or other components of the dish
Spewood 	Berkshire sheep’s cheese, subtle with almond milk with a little zestiness, moving towards more complex savouriness
Tartiflette 	Aa delicious combination of potatoes, onion, bacon, garlic and cheese
Tempus No8 	A British take on Italian Nduja and Spanish sobrasada, spicy and richly meaty
Yarlington 	Skillfully washed in the finest British cider. The Cider is matured in Speyside whisky oak barrels for 18 months making it equally fruity, smokey, spicy, with a gentle bittersweet finish

NIBBLES

Frickles Honey Mustard Dip [NGCI]	£4.50
Olives Garlic & Chilli [NGCI]	£4.50
Herby Nuts Herby, Honeyed Nuts & Seeds	£4.50

SMALL PLATES

French Onion Soup Grated Cornish Kern & Crouton	£8.50
Crispy Spenwood Seville Orange Marmalade Pickled Carrot Fig Chutney [V]	£9.00
Brulee'd Driftwood Goats' Cheese Our Sour Dough Bun And Dressed Rocket [V]	£9.00
Tenderstem Broccoli Chicory Pomegranate Toasted Almonds Dijon Dip [VG] [NGCI]	£9.50
King Prawns In Garlic & Chilli Oil Sourdough	£10.00
Mussels With Creamy Treacle Bacon & Cider Sour Dough Bun	£10.50
Apple & Bourbon Pork Belly Skewer Apple Caper & Red Onion Salad With Charred Gem [NGCI]	£11.50
Duck Bon Bons Hoi Sin Sauce Cucumber Spring Onion & Sesame Seeds	£11.50

SHARERS

d'Arry's Dipping Sourdough White-Wine, Cream & Cheese Sauce Old Winchester And Treacle Bacon Crumb Olives Olive Oil And Balsamic [V] [NGCIA]	£12.00
Oven Baked Camembert Truffle Garlic Fig Chutney & Seville Orange Marmalade Sourdough Bread [V] [NGCIA] (Experience True Cheese Decadence And Upgrade To A Baked Baron Bigod +£10.00)	£14.00
Cambridge Punt Picnic Pitchfork Cheddar, Duke, Driftwood Goat's Cheese Award Winning Cured Meats Apple Chutney And Sourdough Bread [NGCIA]	£18.00
An Affineur Event Pitchfork Cheddar, Duke, Driftwood Goat's Cheese, Old Roan Wensleydale, Sparkenhoe Red Leicester Award Winning British Cured Meats Apple Fig Chutney & Seville Orange Marmalade Sourdough [NGCIA]	£25.00

SIDES

Skin On Fries [VG] [NGCI] £3.95
Chunky Chips [VG] [NGCI] £3.95
Gem Leaf Salad [VG] [NGCI] £3.95
Roasted Portobello Mushrooms [VG] [NGCI] £3.95
Tenderstem Broccoli & Almonds [VG] [NGCI] £4.50
Small Waldorf Salad [VG] [NGCI] £7.00
Mini Tartiflette [NGCI] £9.00

NIBBLES | SMALL PLATES | SHARERS | SIDES

LARGE PLATES

Caesar Salad Gem Lettuce Parmesan Caesar Dressing Crispy Bacon Croutons Anchovies Add Crispy Chicken £4 Steak £6 Prawns £4	£13.00
Cropwell Bishop Stilton And Pear Waldorf Salad Pickled Celery Walnuts Grapes Mayonnaise & Dijon Dressing [VGA] Add Crispy Chicken £4 Steak £6	£15.00
Ratatouille Tian Potato Rosti	£17.50
Double Filled Portobello Mushroom Burger Sun Dried Tomato Garlic Roasted Pepper Lime Pesto Mayo 'Cheese' Dill Pickle Gem Lettuce Skin On Fries [VG]	£17.50
Crispy Chilli Chicken Teriyaki Udon Noodles Stir Fried Peppers, Cabbage & Red Onion Sweet Chilli And Toasted Sesame Seeds	£17.50
Half Roast Chicken Honey, Lemon & Thyme Chimmichurri Rocket Skin On Fries	£18.50
d'Arry's Cheesemonger Fondue! A Blend Of Oglesfield Isle Of Mull Cheddar Mayfield Rubbed Garlic And White Wine. Served With Sourdough Bun Crispy Mini Roast Potatoes Garlic Mushrooms Chilli Seasoned Broccoli Cornichons Add Ribeye Steak Strips (Med Rare) £6 Or Crispy Chicken £4	£19.00
The Tasting Room Tartiflette - One Of The World's Greatest Food Inventions Steamed And Sliced Charlotte Potatoes Sauté Shallots Treacle Bacon Served With A Large House Salad Diced Dill Sourdough With Either Yarlington Or Duke For Our Blue Cheese Lovers Add Sliced Sauté Field Mushrooms Black Garlic And Parsley £3 Double Yolk Egg £2	£19.00
Crab & Prawn Linguine Creamy With A Hint Of Chilli	£19.00
Double Smashed Steak Burger House Sauce Treacle Bacon Portobello Mushroom Gem Lettuce Dill Pickle Salsa Skin On Fries Choose From Mayfield, Duke Or Yarlington Cheese to Finish It Off	£19.00
Mussels With Creamy Treacle Bacon & Cider Served With Skin On Fries	£19.00

THE TASTING ROOM RACLETTE £22 PP

Book To Guarantee A Raclette Table.

Wedge Of Oglesfield Cheese
Served With Sourdough Bread | Cornichon | British Ham And Salami

Add **Sliced Ribeye Steak £6** [NGCI]
Or **Crispy Chicken £4**
Crispy Prawns £4

Minimum 2 People.

Whole Flat Fish (Ask Your Server) Lemon & Shrimp Brown Butter Charlotte Potatoes And Singed Broccoli Lemon Wedge	£24.50
d'Arry's Ribeye Steak Peppercorn Sauce Chunky Chips Broccoli Dressed With Almond & Crushed Dijon Mustard Seeds [NGCI]	£29.50
Tasting Room Ribeye Mini Tartiflette Dressed Salad	£32.50

LARGE PLATES

PUDDINGS

Chocolate Fondue Strawberries Marshmallows Pretzels	£8.00
Lemon Sorbet Affogato Pedro Ximenez Sherry [VG]	£8.00
Frozen Caramelised Peach Cheesecake Toasted Oats Berry Compote [V]	£8.50
Chocolate Brownie Chocolate Sauce & Vanilla Ice Cream [V]	£8.50
Pancake Ricotta Amaretto & Orange Compote Walnuts [V]	£9.00
Lemon Tart Meringue Blackcurrant Sorbet [V]	£9.00
Apple Tart Tatin Cropwell Bishop Stilton Vanilla Ice Cream [VGA]	£9.50
Ice Creams / Sorbets [NGCI] One Scoop £3.50 Two Scoops £4.95 Three Scoops £5.95	
3 Cheese Selection Crackers Seville Marmalade Celery (On A Cheese Tray)	£12.00
6 Cheeses	£18.00
All 9 Cheeses	£24.00
(Changes Weekly From The Shop)	

LITTLE PEOPLE **£11.00**

Includes A Pudding

Cheese Burger | Burger Sauce | Salad | Skin On Fries

BBQ Chicken Tortilla Flat | Salad

Cheesy Linguine | Chimmichurri | Croutons [V]

Brownie | Chocolate Fudge Sauce | Vanilla Ice Cream

2 Scoops Of Ice Cream Or Sorbet

NGCI - Non-Gluten Containing Ingredient

NGCIA - Non-Gluten Containing Ingredient Available

V - Vegetarian

VA - Vegetarian Available

VG - Vegan

VGA - Vegan Available

Dishes marked with NGCI are dishes made with non-gluten containing ingredients and dishes marked with NGCIA are where non-gluten containing ingredients are available as substitutions, but our kitchen may contain trace elements of all allergens so we cannot guarantee absolutes. Please inform the team of any and all allergies when ordering and we will try our best to accommodate.

PUDDINGS | LITTLE PEOPLE