



# Shelford Delicatessen

KITCHEN DELICATESSEN CAFÉ

## Our Values

Wholesome food made on premises  
Natural, sustainably-produced ingredients  
Friendly environment that is part of the community  
Family business that is passionate about food  
Unique

Keep in the loop:   

## Lunch Menu

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Make sure you have a look at our specials board, which is on the back of our slow roasting wood fired oven. Place your order at the lunch counter and we'll bring your food over to you.

### Deli soup

Our kitchen makes different soup every day with fresh, seasonal, often locally farmed vegetables and other ingredients. The soup is always vegetarian but sometimes we use milk or honey, ask at the counter or see the signs for details.

Cup / Bowl ..... £3.15 / £4.25

Dovecote bread and butter..... £1.85

Artisan Baker Chris Murray (Dovecote Bakery Ltd.) makes the best bread in Cambridge from scratch for us every day - we are very lucky! Ask for today's choices.

### House salads

These are fast becoming the Deli signature, we keep some as Deli standards but most change with the weather, which in this country, is daily! We use mainly local, seasonal ingredients with endless creativity to make the classics 'classic', and introduce clever twists or shake the tree to bring you something refreshing and new.

Cup / side salad..... £4.25

Bowl of up to three salads..... £9.45

Bowl of 'Al Forno' ..... £8.45

For some reason, it seems that people enjoy proper pasta in our homemade passata or mixed with one of our homemade pesto's and fresh herbs, tossed with some seasonal vegetables we have roasted and finished in extra virgin olive oil and then cooked in our oven under good farm cheese..

Frittata..... £5.25

We have been making frittata for over 15 years at the Deli, we wouldn't dare open up without one (you might even say we 'egg-cell' at it..?) The 'finishing' ingredients shift seasonally, the base ingredients remain the same, the secret is to roast the water out and lightly caramelize the roots before assembling.

'Deli' sausage roll .....	£4.75
Louise our Pastry Chef makes the short crust pastry, we then create the 'murgle' involving fresh Bramleys, mustard, honey, herbs and a few extra bits that we take to Barkers Butchers who mince it with their free range pork. We then bring it back and roll into sausage rolls with the pastry, cook and slice for you.	
Deli tart.....	£4.95
Louise's pastry again topped with our kitchen teams ingenuity, we use one of our homemade pesto's or pastes as a base layer and we are lucky enough to have a deli full of tart toppers some that need to be cleverly or carefully prepared and some that are best left as they are.	
Our pizza.....	£4.95
The base is made by Chris (Dovecote) with nothing but flour, water, olive oil, yeast and a little salt, it is always excellent and 'artisan' in its depth. It is given very similar treatment to our Deli tart.	
Dish of the day .....	See 'the oven' or boards for details & price
Every morning we prepare a stunning main, often slow-roasting overnight in our wood burning oven.	
Plate of artisan meats.....	£9.45
A selection of our cooked or cured artisan meats. We buy cured meats from producers who not only make the best products, but also show equal respect to welfare and sustainability as ourselves. We work with them consistently to improve their, and consequently our, products. Nip around the corner to the deli to see them whole, they are wonderful things! We also cook our own meats using only local, high welfare, free range meat. Served with Dovecote bread and our pickles.	
Artisan cheese plate.....	£9.45
We simply have the best British and European cheese on offer, for 16 years we have been striving to offer the best quality to our clients by searching for individual, unique cheeses or sourcing the big name cheeses from small independent producers. Rather like the cheese itself, our range is improving with age. Served with Dovecote bread, chutney and our pickles.	
Vegetable 'mezze' .....	£9.45
Fresh homemade selection plate, based around our seasonal hummus's (or hummi'?! ) with today's freshly made pastes, salsa's or for want of a different word 'dips', with a little extra antipasti. Served with Dovecote bread and our pickles.	
House sandwiches.....	£6.25
Try today's sandwich special of the day, see board for details, or take one from our freshly made selection in the takeaway fridge to the till for us to dress up. Sadly we have to add VAT of the final price to eat-in on the premises.	
Our desserts, puddings and cakes .....	from £2.10
All handmade here in our pastry kitchen, we only use the best quality, ethically and sustainably-produced ingredients, including free range eggs & ethical chocolate from Montezuma's. We bake little cakes, cookies, bigger cakes & chunky slices, come and choose from our counter.	
<b>Child Friendly</b>	
Margherita pizza bread.....	£3.25
Ham, Cheese, Hummus or Tuna Sweetcorn Sandwich .....	£3.25
Penne Pasta in Tomato Passata (cheese optional) .....	£3.25
Deli cup of soup .....	£3.15
Healthy chocolate cake, Cookie, Gingerbread man, Jammy Dodger.....	£2.15
Tiny tubs – our homemade deli ice-cream.....	£2.75

Please inform us before you order of any specific dietary requirements that you may have. We have changing daily options adjusted to suit allergies, and all our food counter is allergen-labelled to help you choose, but please ask our staff if you'd like more information. Whilst every care is taken with your meal, we cannot guarantee a 100% allergen free environment; nor can we guarantee against the processes used by our suppliers, unless otherwise stated. Our recipes may change, so please check each time you visit us.

