Sandwiches served until 5pm

Baron Bigod v Branston pickle & rocket 11.75

12.25

14.25

12.50

11.25

12.00

14.00

16.00

18.00

9.00/13.00

9.00 / 13.00

9.00/13.00

3.00 / 6.00

Grilled Chicken Basil pesto, streaky bacon & cheddar cheese

> Grilled Rump Steak Cheddar cheese & onion chutney

> > Smoked Salmon Cream cheese & chives

Roasted Vegetables vg Hummus & vegan style feta

Choose from focaccia, baguette or ciabatta Gluten free option available. All served with baby leaf salad & crisps.

Pizza

Margherita Tomato, mozzarella and fresh basil

Pepperoni Tomato, Mozzarella, peperoni salami

King Prawns Tomato mozzarella, prawns, goat cheese, rocket

Wild Mushroom v Tomato, mozzarella, fresh burrata, sauté wild mushrooms & truffle oil

Salads served until 5pm

Caesar Salad Gem lettuce, bacon, croutons, anchovies & Caesar dressing

Roasted Courgette & Grilled Halloumi v Mix leaves, barley & house dressing

Quy Superfood Salad vg GF Mix leaves, avocado, broccoli, quinoa, edamame, pumpkin & sunflower seeds

Add chicken, grilled tuna or halloumi

THE BAR & TERRACE

quy mill hotel & spa CAMBRIDGE

Nibbles

Mixed Olives vg GF Mixed Nuts vg GF **Breadsticks & Pretzels**

Bread Selection With extra virgin olive oil and balsamic

Oysters

Ovsters GF With red wine vinegar & shallot dressing, and lime & Prosecco dressing

Starters

Pea, Edamame and Mint Soup vg With croutons

Ham Hock Terrine Toasted brioche and chutney

Baked Tiger Prawns GF Garlic chilli butter & alioli dip

Grazing Boards

Charcuterie A selection of cured meats & cheeses with chutney

Seafood A selection of homemade marinated seafood & olives

Vegetable vG A selection of seasonal grilled vegetables with hummus

All grazing boards are served with bread selection & extra virgin olive oil and balsamic

Mains

Moules Marinière GF 18.95 Cream, garlic & shallot steamed mussels, served with French fries

> Broadbean Risotto vg GF Vegan style Parmasan shavings & micro mint

Coconut Chicken Curry GF Red peppers, baby corn and steamed rice

Charcoal Battered White Fish GF Pea puree & citrus sauce splashes, triple cooked chips & tartar sauce

Sides

Truffle triple-cooked chips vg French fries vg 5.00 Baby leaf salad vg gF 5.00 Tenderstem brocolli with sesame seeds, garlic & chilli v 5.00 Honey glazed chantaney carrots vg 5.00 Chargrille mayonna

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Choo

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quy mill hotel & spa

V – Vegetarian

20.95 6.00

4.00

4.00

4.00

6.50

4.00/each

10.00

10.95

11.95

18.00pp

20.00pp

14.00pp

18.00

17.95

From the Grill

The Quy Burger ed beef, onion chutney, lettuce, tomato, garlic aise in a toasted pretzel bun with French fries	15.95
Add cheddar cheese	1.95
Add streaky bacon	2.25
Add patty burger	4.00
Moving Mountain Burger vg mus, lettuce, tomato & sweet chilli sauce a toasted pretzel bun with French fries	16.95

8oz Prime Aged Rump Steak GF	26.00
8oz Aged Ribeye Steak GF	34.00
Chicken Breast GF	17.00
Sauces	3.00

Sauces Peppercorn sauce Red wine jus Garlic butter

All items are served with roasted tomato, baby leaf salad & French fries

Desserts

Chocolate Brownie colate ice cream & chocolate sauce	6.50
Lemon Curd Tart GF nt Italian merangue and lemon zest	8.00
Ice Creams & Sorbets tion of flavours and toppings available. se ask your Server for more details.	3.50/scoop
Cheeseboard ee cheeses, celery ribbons, grapes,	
quince jelly, chutney & crackers	14.95



CAMBRIDGE

Please advise your server of any allergies or dietary requirements before ordering your meal. Please note that the kitchen where the food is prepared may contain nuts.

VG – Vegan GF – Gluten Free

A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

> Church Road, Stow-cum-Quy, Cambridge CB25 9AF 01223 293383 | cambridgequymill.co.uk