



# THE WATERWHEEL

AT

quy mill hotel & spa

CAMBRIDGE

## Starters

<b>Pea, Edamame and Mint Velouté</b> VG	12
With a goat cheese crumb & croutons	
<b>Asparagus &amp; Serrano Mosaic</b> GF	14
Roasted asparagus & Serrano ham roulade with Nori seaweed & Thai basil infused liquid burrata	
<b>Pan Fried Scallops</b> GF	15
Courgette and lemon thyme puree, pancetta lardons & crispy salmon skin	
<b>Burratina</b> V	12
Fresh burrata, balsamic reduction, green basil oil, apricot chutney and carpaccio bread	
<b>Duck Leg Roulade &amp; Prawns</b> GF	15
Charcoal battered king prawns, pickled red onion petals, carrot gel & jus	

## Mains

<b>Harissa Roasted Heritage Carrots</b> VG	20
Oven roasted carrots, harissa, crispy chick peas, sumac vegan-style yoghurt & imam bayildi	
<b>Squid &amp; Broadbean Risotto</b> GF	23
Pan-fried squid, broadbean puree, toasted almonds & micro mint	
<b>Tuna Tataki</b> GF	28
Courgette carpaccio, coconut, sesame, lemon and lime zest & soy sauce reduction	
<b>Confit Lamb</b>	28
Miso-glazed courgettes, steamed pak choi, black miso paste & jus	
<b>Pan Roasted Duck Breast</b> GF	28
Aubergine puree, potato medals, tomato salsa, sage & black garlic dressing	

## Grill

<b>8oz Prime Aged Ribeye Steak</b> GF	35
<b>6oz Prime Aged Fillet Steak</b> GF	38
<b>8oz Prime Aged Sirloin Steak</b> GF	33

All items from the grill are served with roasted tomato, baby leaf salad & triple cooked chips

## Sauces

Peppercorn sauce, red wine jus, garlic butter	GF	3
---	----	---

## Sides

<b>Truffle Triple-cooked Chips</b> V VG	6
<b>French Fries</b> V VG	5
<b>Baby Leaf Salad</b> V VG GF	5
<b>Tenderstem Broccoli</b> V VG GF	5
With sesame seed, garlic & chilli	
<b>Honey Glazed Chantenay Carrots</b> V VG	5

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.

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

V – Vegetarian    VG – Vegan    GF – Gluten Free

*fusion cuisine, n.*

A style of cookery which blends ingredients and methods of preparation from different countries, regions, or ethnic groups; food cooked in this style.

*“With 15 years’ experience in London and Cambridge, I’m excited to bring my fusion cookery to The Waterwheel at Quy Mill. My passion for mixing flavours and styles from across the globe have been brought together to create my latest menu.”*

SIMONE SINI, HEAD CHEF

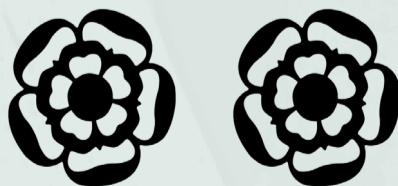
W

THE WATERWHEEL

AT

quy mill hotel & spa

CAMBRIDGE



AA Rosette Award for Culinary Excellence