



THE WATERWHEEL

AT

quy mill hotel & spa

CAMBRIDGE

Starters

Pea, Edamame and Mint Velouté VG	12
Goat cheese crumb & croutons	
Pan Fried Smoked Tuna GF	15
Crispy pancetta, pickled cucumber & scotch bonnet gel	
Beef Fillet Carpaccio	15
English mustard, rocket gel, balsamic & crispy parmesan	
Burratina V	12
Fresh burrata, balsamic reduction, basil oil, apricot chutney & carpaccio bread	
Kataifi Wrapped King Prawns	14
Mango and chilli salsa, spring onion foam, garlic crisps & coriander cress	

Mains

Harissa Roasted Heritage Carrots VG	20
Oven roasted carrots, harissa, crispy chickpeas, sumac vegan-style yoghurt & imam bayildi	
Squid & Broadbean Risotto GF	23
Pan-fried squid, broadbean puree, toasted almonds & mint	
Smoked Milk Poached Trout	28
Spinach sponge, mussels, charred baby carrot & white bean puree	
Confit Lamb GF	28
Miso-glazed courgettes, steamed pak choi, black miso paste & red wine jus caviar	
Pan Roasted Duck Breast GF	28
Aubergine puree, potato medals, tomato salsa, sage & black garlic dressing	

Grill

8oz Prime Aged Ribeye Steak GF	35
6oz Prime Aged Fillet Steak GF	38

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

Sauces

Peppercorn sauce, red wine jus, garlic butter	3
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Sides

Truffle Triple-cooked Chips V VG	6
French Fries V VG	5
Mixed Leaves Salad V VG GF	5
Green Beans with Sesame Seeds, Garlic & Chilli V	5
Honey Glazed Chantenay Carrots V	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

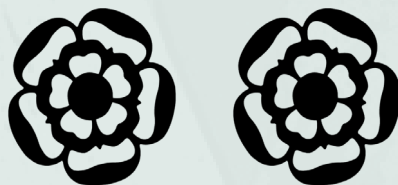


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AA Rosette Award for Culinary Excellence