Sandwiches

Chicken Milanese Ciabatta, Tomato Chutney, Rocket, Garlic Mayo	13
Smoked Salmon Bagel, Mixed Leaves, Sour Cream, Chives	13
Pastrami ye Bread, Sauerkraut, Cheese, Thousand Island Sauce	15

Gluten Free Option Available.
All Served With Baby Leaf Salad & Crisps.

Roasted Vegetables VG Ciabatta, Hummus, Vegan Feta

Pizza

Margherita ∨ Tomato, Mozzarella, Fresh Basil	13.5
Pepperoni Tomato, Mozzarella, Pepperoni	15.5
Vegetarian v Tomato, Mozzarella, Roasted Vegetables	14.5

Salads

	Sml/Lrg
Caesar Salad	9/13
Gem Lettuce, Bacon, Croutons,	
Anchovies, Parmesan, Caesar Dressing	
Roasted Butternut & Grilled Halloumi V	9/13
Mixed Leaves, Barley, Onions, House Dressing	
Quy Superfood Salad VG GF Mixed leaves, Avocado, Quinoa,	9/13
Edamame, Radish, Mixed Seeds, House Dressing	
Add Chicken, Grilled Tuna Or Halloumi	3/6

THE BAR & TERRACE

quy mill hotel & spa

Nibbles

Mixed Olives VG GF	5
Mixed Nuts VG GF	5
Chilli Crackers	5
Bread Selection	6.5
With extra virgin olive oil and balsamic	

Starters

Celeriac Soup VG

11
12
12

Mains

Coconut Chicken Curry GF	18
Red Pepper, Baby Com, Spring Onion, Steamed Rice	
Beer Battered Fish & Chips	21
·	21
Triple cooked chips, Mushy Peas, Tartar Sauce	
Roasted Butternut Linguine ∨	16
	-0
Crispy Sage, Toasted Walnuts, Parmesan	

Sides

French fries VG	ī
Sauteed Garlic Chilli Cabbage VG GF	(
Mixed Salad VG GF	ī
Tempura Vegetables VG	8

From the Grill

The Quy Burger	16
Chargrilled Beef, Onion Chutney, Lettuce, Tomato, Garlic	
Mayonnaise, Toasted Brioche Bun, French fries	
Add Cheddar Cheese	2.5
Add Streaky Bacon	2.5
Moving Mountain Burger VG	16
Hummus, Lettuce, Tomato, Sweet Chilli Sauce,	
Toasted Brioche Bun, French Fries	
8oz Prime Aged Rump Steak GF	26
French Fries, Mixed Leaves, Roasted Vine Tomatoes	
Grilled Chicken Breast GF	18
French Fries, Mixed Leaves, Roasted Vine Tomatoes	
Sauces	3.5
Peppercorn sauce, Red wine jus, Garlic Butter	

Desserts

Chocolate Brownie Chocolate Ice Cream, Chocolate Sauce	7
Apple Crumble Tart GF Vanilla Ice Cream	8

Ice Cream Or Sorbet

A selection of flavours available.

Please ask your Server for more details. 3.50/scoop





quy mill hotel & spa

CAMBRIDGI

Our ingredients are locally sourced and prepared on the day. Our kitchen prepares dishes using all 14 major allergens as defined by UK law. While we take great care in preparing your meal, please be aware that cross-contact with allergens may occur during cooking. If you have any food allergies or intolerances, please inform our staff when placing your order, and we will do our best to accommodate your needs.

V – Vegetarian VG – Vegan GF – Gluten Free

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



