



# THE WATERWHEEL

AT

quy mill hotel & spa

CAMBRIDGE

## Starters

<b>Beetroot Carpaccio</b> VG	13
Mustard Drops, Balsamic Pearls, Loveage Gel, Crispy Tuille *125ML DOMAINE VILLA DES ROSES MORGON - 9	
<b>Celeriac Mimosa Veloute</b> V	12
Egg Yolk Crumb, Thyme Dust, Carpaccio Bread *125ML MACON-CHARDONNAY RESERVE, CAVE DE LUGNY - 11	
<b>Smoked Tuna</b>	15
Pancetta, Clementine Infused Daikon, Bramley Apple Gel *125ML HENRI EHRHART RIESLING ELEMENT TERRE - 9	
<b>Savoury Cannoli</b>	14
Ricotta & Bacon Mousse, Cepe Foam, Burnt Cauliflower Puree, Parsley Oil *125ML STELLA ALPINA ALTO ADIGE PINOT GRIGIO - 8	
<b>Whisky Cured Salmon</b>	15
Tabasco Hollandaise, Leche De Tigre, Dill Caviar *50ML LATE HARVEST VIONGER - 8	
<b>Beef Fillet Carpaccio</b>	15
Mustard Drops, Beetroot Pearls, Loveage Gel, Parmesan Tuille *175ML WIRRA WIRRA CABERNET SAUVIGNON - 14	

## Mains

<b>Harissa Roasted Heritage Carrots</b> VG	22
Crispy chickpeas, sumac vegan yoghurt & spiced butternut *175ML ELLAS RIDGE SAUVIGNON BLANC - 9	
<b>Pan Fried Duck Breast</b>	28
Jerusalem Artichoke Puree, Roasted Salsify, Pickled Apple Salsa *250ML VON DER LAND ZWEIGELT - 13	
<b>Smoked Milk Poached Trout</b>	26
Parsnip Sponge, White Bean Puree, Tarragon Crisps, Beetroot Beurre Blanc *175ML OLTRE PIANO PRIMITIVO PUGLIA IGT - 10	
<b>Lamb Leg Roulade</b>	28
Savoy Cabbage, Cavolo Nero Puree, Potato Roll, Red Wine Reduction *250ML SAVEIRO FARO NERO D'AVOLO - 13	
<b>Monkfish Broth</b>	27
Tomato Consommé, Clams, Pickled Baby Carrots, Celery & Salsify Brunoises *250ML BERONIA RIOJA CRIANZA, CZA EDICION LIMITADA - £14	
<b>Saffron Risotto</b> V	23
Balsamic Vinegar Caviar, Stilton Mousse, Red Amarant *250ML BENEGAS DOS VINEDOS MALBEC - £14	
<b>Primed Aged Beef Fillet Steak</b>	38
Peppercorn Sauce, Sauteed Greens, Triple Cooked Chips, Roasted Vine Tomato	

\*Sommelier's suggestion

## Sides

Sauté Garlic Chilli Cabbage V VG	6
Triple Cooked Chips V VG	6
Mixed Leaves V VG GF	5
Tempura Vegetables V	8
Honey Glazed Chantenay Carrots V	5

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.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PRICES INCLUDE VAT.

V – Vegetarian    VG – Vegan    GF – Gluten Free



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<b>Panna Cotta</b> Rosemary Pear, Candied Walnuts, Pear Foam	8
<b>Profiteroles</b> Filo Basket, Hot Chocolate Sauce	8
<b>Florentine Cheesecake</b> Charred Clementines, Caramel Cremieux	8
<b>Port Poached Pear</b> Hazelnut Shortbread, Crumb, Chantilly	7
<b>Ice Cream &amp; Sorbet</b> Selection Of Flavours, Please Ask Your Server	3.5
<b>Cheeseboard</b> Three cheeses, celery ribbons, grapes, quince jelly, chutney & crackers	14

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