



# THE WATERWHEEL

AT

quy mill hotel & spa

CAMBRIDGE

## Starters

<b>Beetroot Carpaccio</b> VG	13
Whole Grain 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 *125 ML VINHO VERDE ROSE - 8	
<b>Beef Fillet Carpaccio</b>	15
Whole Grain Mustard Drops, Beetroot Pearls, Loveage Gel, Parmesan Tuille *175ML WIRRA WIRRA CABERNET SAUVIGNON - 14	

## Mains

<b>Harissa Roasted Heritage Carrots</b> VG	22
Oven roasted carrots, harissa, 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

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

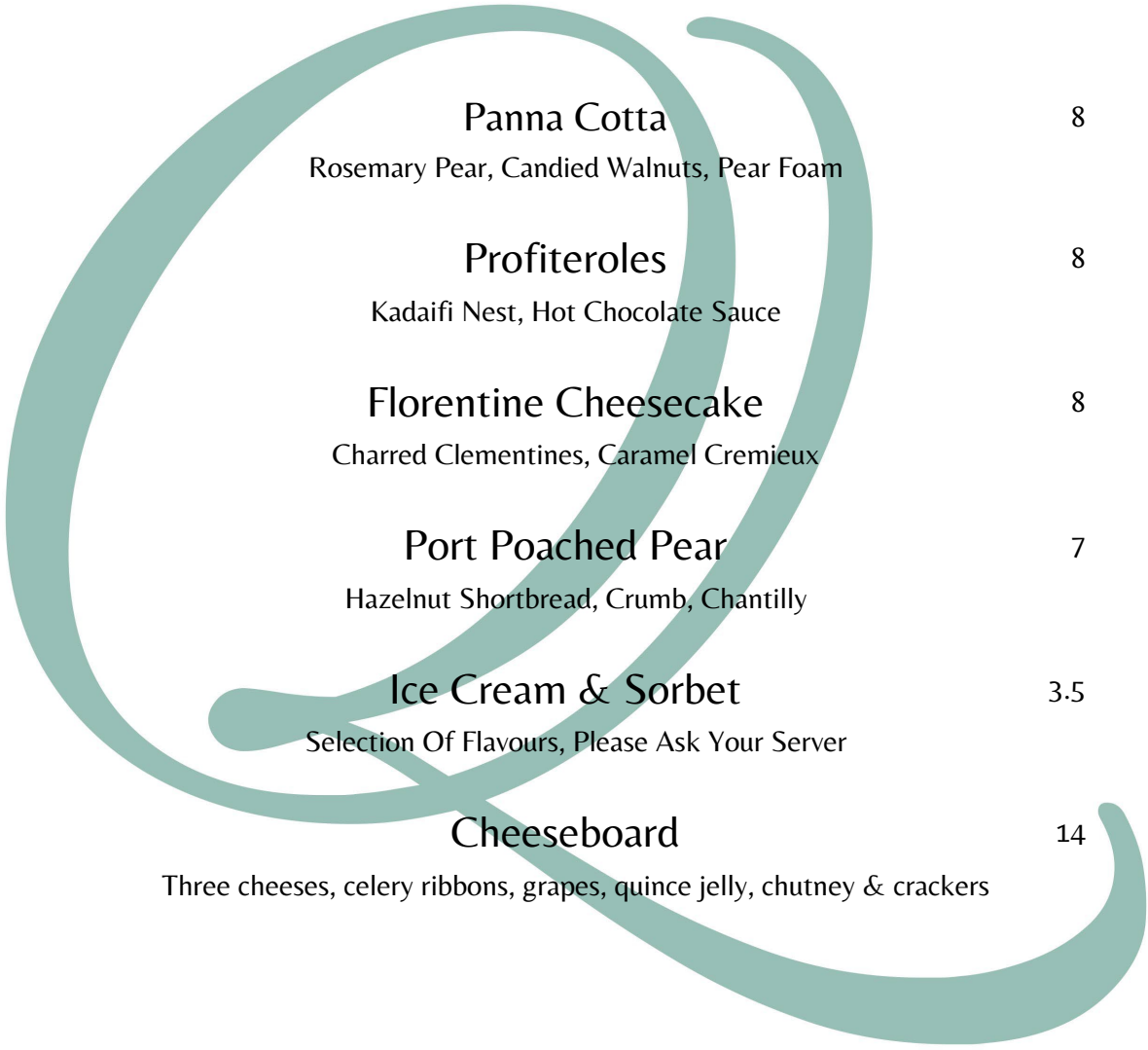


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## Panna Cotta

Rosemary Pear, Candied Walnuts, Pear Foam

8

## Profiteroles

Kadaifi Nest, Hot Chocolate Sauce

8

## Florentine Cheesecake

Charred Clementines, Caramel Cremieux

8

## Port Poached Pear

Hazelnut Shortbread, Crumb, Chantilly

7

## Ice Cream & Sorbet

Selection Of Flavours, Please Ask Your Server

3.5

## Cheeseboard

Three cheeses, celery ribbons, grapes, quince jelly, chutney & crackers

14

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**Quy Mill Hotel**

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