

THE BAR & TERRACE

AT
Quy Mill Hotel & Spa
CAMBRIDGE

Sandwiches

Served 12pm – 17:00pm

Grilled Chicken 13
Tomato Chutney, Mixed Leaves &
Garlic Mayonnaise On Home Baked Focaccia.

Smoked Salmon 13
On A Cream Cheese & Chive Bagel.

Aubergine Parmigiana V 12
On Home Baked Focaccia

Quy Croque Monsieur 12
Gammon With A Cheese Sauce On Thick White Bread

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

Swap Your Crisps For Fries Add £3

Open Flat Breads

Served 12pm – 17:00pm

Grilled Halloumi With a Hummus Base V VG 14
Dressed Salad Leaves, Cherry Tomato, Pomegranate & Mixed Seeds

Burrata & Parma Ham On A Basil Pesto Base 15
Pistachio & Rocket.

Desserts

Mango & Vanilla Baked Alaska GF 8

Dark Chocolate Tart GF 8
Chantilly Cream, Honeycomb Crumb

Tiramisu 8

Chocolate Brownie 8

Ice Cream / Sorbet 3.5 Per Scoop
A Selection Of Flavours Available
Please Ask Your Server.

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.

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Starters

Gazpacho V VG	9
Tomato, Basil & Toasted Sourdough.	
Salt & Pepper Squid GF	12
Chilli & Spring Onion Aioli.	
Fresh Burrata GF V	12
Heritage Tomato Salad, Dried Black Olives, Tomato Powder & Balsamic Pearls.	
Seared Tuna Tataki GF	12
Sesame Seed, Honey Soy Reduction, Spring Onion & Pickled Radish.	
Chicken Liver Pate	12
Toasted Brioche & Chutney.	
Home Cured Trout	12
Herby Crème Fraiche, Toasted Sourdough.	

Mains

Coconut Vegetable Curry V VG	16
Red Peppers, Baby Corn, Spring Onion, Coriander & Steamed Rice. Add Chicken £4	
Roasted Lamb Rump	26
Potato Fondant. Baby Carrots, Red Wine Jus, Pea & Mint Puree.	
Beer Battered Fish & Chips GF	21
Triple Cooked Chips & Tartar Sauce.	
Superfood Salad GF	Regular 11 / Large 14
Mixed Leaves, Avocado, Quinoa, Mixed Seeds, Broccoli & House Mustard Dressing. Add Halloumi, Chicken or Tuna Standard £4 Large £7	
Caesar Salad	Regular 11 / Large 14
Gem Lettuce, Bacon, Croutons, Anchovies, Parmesan & Dressing. Add Halloumi, Chicken Or Tuna Standard £4 Large £7	

Classics

Moules Marinière GF	20
Garlic, Shallot, Parsley Cream.	
Fish Of The Day	22
Pea & Tomato Concasse, Fennel & Tarragon Cream	
Quy Beef Burger	18
Onion Chutney, Lettuce, Tomato, Garlic Mayonnaise Add Cheese £2.5 Add Bacon £2.5	
Quy Chicken Burger	18
Onion Chutney, Lettuce, Tomato, Garlic Mayonnaise Add Cheese £2.5 Add Bacon £2.5	
Moving Mountain Burger V	18
Hummus, Lettuce, Tomato & Sweet Chilli Sauce. Add Vegan Feta Cheese £2.5	
8oz Flat Iron Steak	25
Roasted Tomato & Mixed Leaves.	
6oz Fillet Steak	36
Roasted Tomato & Mixed Leaves.	

All Served With Fries.

Sides

Padrón Peppers	7
Fries	6
Triple Cooked Chips	7
Green Salad	5
Tenderstem Broccoli	7
Bread Selection	6

Sauces

Peppercorn, Garlic Butter, Red Wine Jus	3
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