

GRAZING

- Marinated Olives 6 each or 4 for 19
- Cambridge Pork Pie & Piccalilli
- Sautéed Chorizo, peppers & onions
- Little Bangers, honey & mustard
- Free Range Chicken Wings, buffalo sauce
- Homemade Breads, Focaccia, whipped local butter, oil & balsamic
- Responsibly Sourced Fishcakes, homemade tartar sauce
- Chef's Mediterranean Chickpea Falafel & hummus
- SANDWICHES**
- Served on thick-sliced Malted Brown Bread, Sundried Tomato, White or Homemade Flatbread
- Mature Cheddar, Branston Pickle Chutney 10
- Bacon, Lettuce, Tomato 11
- Egg Mayo - free range eggs, mayonnaise & watercress 10
- Poached Atlantic Salmon, lemon crème fraiche & rocket 11
- Honey Roasted Ham, vine tomato, English mustard 11
- Duck & Hoisin, spring onions, cucumber, lettuce 15
- The Quay Mill Triple Decker Deli - salt beef, pickles, cheese 15

SALADS

- A salad of locally sourced seasonal leaves & vegetables, dressed with an Apple Cider Vinaigrette, and a handmade Onion seed flatbread all priced at 18
- Clementine & Pomegranate, quinoa, feta cheese, sesame, black pepper & mint
- Roasted Squash, Suffolk Cured Ham, Crispy Free-Range Poached Egg, red pepper hollandaise
- Oven Roasted Eastern Spiced Cauliflower, Chickpea & Lentil Falafel, home made hummus & pomegranate
- Confit Free-Range Chicken, crispy smoked bacon, French brie & cranberry dressing
- Baked Atlantic Salmon, saffron potatoes, caviar & caviar mayonnaise
- Duck & Hoisin, spring onion, cucumber & hoisin sauce

FISH

- Cider-Battered Fish Goujons, triple cooked chips, garden fresh pea puree, homemade tartar sauce 20
- Baby Squid, Scallop, King Prawn, on a croute, chorizo & garlic butter 20
- Ask your server for our Fish of the Day

Please advise your server of any allergies or dietary requirements before ordering your meal. This Menu is just a guide, if you have any requirements beyond this menu, please ask your server and we will be happy to assist you.

All of our dishes are locally sourced and freshly prepared on the day

THE GRILL

- Chargrilled 6oz Sirloin Steak, tomato, mushroom, garlic butter & fries 20
- Royal Approved Musk Marmite Sausages, mature cheddar cheese mash, confit & crispy onions 17
- The Quay Mill Burger in a toasted brioche bun loaded with cheese, bacon, field mushroom, onion relish, mustard mayo, fries & slaw 19
- Grilled British Halloumi, red pepper mayo, homemade onion seed flatbread 18
- Chef's Mediterranean Falafel, hummus, homemade onion seed flatbread (Ve) 17
- Minted Lamb Kofta, homemade onion seed flatbread, chopped chillies, mint yoghurt, sweet potato fries & hummus 19
- SIDES** 5 each
- Frites / Triple Cooked Chips / Sweet Potato Fries
- Crushed New Potatoes Gremolata, garlic & parsley
- Seasonal Vegetables
- Seasonal Dressed Side Salad