Wines by the Glass

White Wine	175ml	250ml	Bottle
Languore Trebbiano, Chardonnay Rubicone, Italy	7.10	10.00	28.00
Claro Reserva Reisling, Chile	7.35	11.00	30.00
Conde de Castile Rioja, Spain	7.25	10.25	29.00
Fernlands Sauvignon Blanc, New Zealand	8.30	12.00	33.00

Red Wine	175ml	250ml	Bottle
Sangiovese Rubicone, Italy	7.10	10.00	28.00
Five Ravens Pinot Noir, Romania	7.30	10.30	29.50
Chateau Meaume Superieur, France	8.20	11.75	32.00
Camino Acero Malbec, Mendoza, Argentina	7.35	11.00	30.00

Rosé Wine	175ml	250ml	Bottle
Silver Ghost Rosé, South Africa	7.00	9.60	28.00
Pescadero Point White Zinfandel Rose, California, USA	7.30	10.30	29.50

Prosecco	125ml	Bottle
Prosecco Bel Canto, Vilarnau 'Rose Gold Edition', Italy	6.00	28.00
Organic Cava, Spain	7.60	38.50

For Sharing

6.00 each or 4 for 20.00

Chipolatas
Honey mustard sauce

Fish Cake Balls
Tartare sauce

Chorizo & Chickpeas
Tomato sauce

Charcoal Baron Bigod V
Onion chutney

Chicken Wings
Teriyaki sauce

Falafel Bites VG
With hummus

Lamb & Mint Meatballs
Spicy tomato sauce

Triple Cooked Truffle Chips VG

Bread Board
with balsamic & olive oil

Sides

Triple Cooked Chips VG	5.00
French Fries VG	5.00
Baby Leaf Salad VG with house dressing	5.00
Tender Stem Broccoli with sesame seed, garlic & chilli VG	5.00
Honey Glazed Chantenay Carrots V	5.00

BAR MENU

Starters

Celeriac Velouté VG (GF option available) Focaccia soldiers & pumpkin seeds	9.75
Butter Coated Chicken Liver Paté Toasted brioche & chutney	10.95
Oven Baked Tiger Prawns GF Garlic chilli butter & alioli dip	11.95

Mains

The Quy Burger Chargrilled beef, onion chutney, lettuce, tomato, garlic mayonnaise, toasted pretzel bun & served with French fries	15.95
Add cheddar cheese	1.95
Add streaky bacon	2.25
Falafel Burger V Hummus, lettuce, tomato and sweet chilli sauce, toasted pretzel bun & served with French fries	16.95
Charcoal Battered White Fish Pea puree & citrus sauce splashes, triple cooked chips & tartar sauce	20.95
Wild Mushroom Barley Risotto VG Vegan style parmesan shavings & herb oil	17.95
White Lamb Ragù & Truffle Linguine Parmesan shavings & truffle oil	18.95
Chicken Red Thai Curry GF Steamed jasmine rice	16.95

Grill

8oz Prime Aged Rump Steak GF	26.00
8oz Prime Aged Ribeye Steak GF	34.00
Chicken Breast GF	17.00

Sauces

3.35

Peppercorn sauce | Red wine jus | Garlic butter

All items from the grill are served with
roasted tomato, baby leaf salad & French fries

AVAILABLE UNTIL 5.00pm

Sandwiches

Baron Bigod V Branston pickles & rocket	11.75
Grilled Chicken Basil pesto, streaky bacon & cheddar cheese	12.25
Grilled Rump Steak Cheddar cheese & onion chutney	14.00
Smoked Salmon Cream cheese & chives	12.50
Roast Vegetables VG Hummus & vegan style feta	10.00

Choose from focaccia, baguette or ciabatta.
Gluten free option available. All served with baby leaf salad & crisps.

Salads

Caesar Salad Gem lettuce, bacon, croutons, anchovies & Caesar dressing	9.00 / 13.00
Roasted Butternut & Grilled Halloumi V Mix leaves, barley & house dressing	9.00 / 13.00
Quy Superfood Salad VG GF Mix leaves, avocado, broccoli, quinoa, edamame, pumpkin & sunflower seeds	9.00 / 13.00
Add chicken, smoked salmon or halloumi	3.00

Our ingredients are locally sourced
and prepared on the day. Please advise
your server of any allergies or dietary
requirements before ordering your meal.

V – Vegetarian VG – Vegan
GF – Gluten Free

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

Quy Mill Hotel
Church Road, Stow-cum-Quy, Cambridge CB25 9AF
01223 293383 | cambridgequymill.co.uk