



THE WATERWHEEL

Starters

Truffle Infused Celeriac Velouté V VG	12
Rosemary focaccia soldiers & pumpkin seeds	
Crispy Duck Leg GF	13
Pickled daikon and carrot, chilli & spring onion	
Pan Fried Scallops GF	15
Celeriac and basil puree, tapioca crisps, chorizo & salty fingers	
Sauté Wild Mushroom V	13
Poached egg, toasted brioche, parsley & prosecco sauce	
Pork Belly & Prawns	15
Slow cooked pork belly, charcoal battered king prawn, apple sauce, celeriac remoulade & jus	

Mains

Sweet Potato Gnocchi	21
Sauté wild mushroom, mushroom puree, parmesan crisps & rocket	
Tuna Tataki GF	28
Courgette carpacciao, coconut, sesame, lemon & lime zest, soy sauce reduction	
Lamb Rump	28
Celeriac puree, silverskin onions, crispy cavolo nero & red wine jus	
Wild Mushroom Barley Risotto V VG	21
Vegan style parmesan & herb oil	
Herb Crusted Monkfish	28
Baked with a herb crumb, wholegrain mustard potato cake, black olive crumb & beurre blanc sauce	

Grill

8oz Prime Aged Ribeye Steak GF	34
6oz Prime Aged Fillet Steak GF	38
Tomahawk to Share GF	93
All items from the grill are served with roasted tomato, baby leaf salad & triple cooked chips	

Sauces

Peppercorn sauce, red wine jus, garlic butter	GF	3
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Sides

Truffle Triple Cooked Chips V VG	6
French Fries V VG	5
Baby Leaf Salad V VG GF	5
Tenderstem Broccoli V VG GF	5
with sesame seed, garlic & chilli	
Honey Glazed Chantenay Carrots V VG	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

fusion cuisine, n.

A style of cookery which blends ingredients and methods of preparation from different countries, regions, or ethnic groups; food cooked in this style.

“With 15 years’ experience in London and Cambridge, I’m excited to bring my fusion cookery to The Waterwheel at Quy Mill. My passion for mixing flavours and styles from across the globe have been brought together to create my latest menu.”

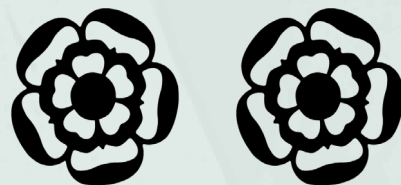
SIMONE SINI, HEAD CHEF, MARCH 2024



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quy mill hotel & spa

CAMBRIDGE



AA Rosette Award for Culinary Excellence