

# Quy Mill Hotel & Spa

CAMBRIDGE

## Sandwiches

Served 12pm – 17:00pm

<b>Grilled Chicken</b> Tomato Chutney, Mixed Leaves & Garlic Mayonnaise On Home Baked Focaccia	<b>13</b>
<b>Smoked Salmon</b> On A Cream Cheese & Chive Bagel	<b>13</b>
<b>Aubergine Parmigiana</b> V On Home Baked Focaccia	<b>12</b>
<b>Quy Croque Monsieur</b> Gammon With A Cheese Sauce On White Bread	<b>12</b>

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

<b>Grilled Halloumi With a Hummus Base</b> V VG Dressed Salad Leaves, Cherry Tomato, Pomegranate & Mixed Seeds	<b>14</b>
<b>Burrata &amp; Parma Ham On A Basil Pesto Base</b> Pistachio & Rocket	<b>15</b>

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

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

## Mains

<b>Coconut Vegetable Curry V VG</b> Red Peppers, Baby Corn, Spring Onion, Coriander & Steamed Rice <b>Add Chicken £4</b>	16
<b>Roasted Lamb Rump</b> Potato Fondant, Baby Carrots, Red Wine Jus, Pea & Mint Puree	26
<b>Fish Of The Day</b>	20
<b>Superfood Salad GF</b> <b>Reg 11 / Lrg 14</b> Mixed Leaves, Avocado, Quinoa, Mixed Seeds, Broccoli & House Mustard Dressing <b>Add Halloumi, Chicken or Tuna</b> <b>Reg £4 Lrg £7</b>	
<b>Caesar Salad</b> <b>Reg 11 / Lrg 14</b> Gem Lettuce, Bacon, Croutons, Anchovies, Parmesan & Dressing <b>Add Halloumi, Chicken Or Tuna</b> <b>Reg £4 Lrg £7</b>	

## Classics

<b>Moules Marinière GF</b> Garlic, Shallot, Parsley Cream	20
<b>Beer Battered Fish &amp; Chips GF</b> Triple Cooked Chips & Tartar Sauce	21
<b>Quy Beef Burger</b> Onion Chutney, Lettuce, Tomato, Garlic Mayonnaise <b>Add Cheese £2.5</b> <b>Add Bacon £2.5</b>	18
<b>Quy Chicken Burger</b> Onion Chutney, Lettuce, Tomato, Garlic Mayonnaise <b>Add Cheese £2.5</b> <b>Add Bacon £2.5</b>	18
<b>Moving Mountain Burger V</b> Hummus, Lettuce, Tomato & Sweet Chilli Sauce <b>Add Vegan Feta Cheese £2.5</b>	18
<b>8oz Flat Iron Steak</b> Roasted Tomato & Mixed Leaves	25
<b>6oz Fillet Steak</b> Roasted Tomato & Mixed Leaves	36

All Served With Fries

## Sides

<b>Padrón Peppers</b>	7
<b>Fries</b>	6
<b>Triple Cooked Chips</b>	7
<b>Green Salad</b>	5
<b>Tenderstem Broccoli</b>	7
<b>Bread Selection</b>	6

## Sauces

<b>Peppercorn, Garlic Butter, Red Wine Jus</b>	3
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## Desserts

<b>Mango &amp; Vanilla Baked Alaska</b>	<b>GF</b>	<b>8</b>
Mango Sorbet, Vanilla Ice Cream, Genoise Sponge, Italian Burnt Meringue		
<b>Dark Chocolate Tart</b>	<b>GF</b>	<b>8</b>
Chantilly Cream, Honeycomb Crumb		
<b>Tiramisu</b>		<b>8</b>
Savoardi, Coffee, Mascarpone, Cocoa Powder		
<b>Chocolate Brownie</b>		<b>8</b>
Chocolate Ice Cream, Chocolate Sauce		
<b>Ice Cream / Sorbet</b>		<b>3.5 Per Scoop</b>
A Selection Of Flavours Available Please Ask Your Server		

## Liquor Coffee

<b>Irish Coffee</b>	<b>7</b>
Jamesons, Coffee, Cream	
<b>Calypso Coffee</b>	<b>7</b>
Captain Morgans, Coffee, Cream	
<b>Kaffe Karlsson</b>	<b>7</b>
Cointreau, Coffee, Cream	
<b>Frangelico Coffee</b>	<b>7</b>
Hazelnut liquor, Coffee, Cream	
<b>Baileys Coffee</b>	<b>7</b>
Baileys, Coffee, Cream	
<b>Amaretto Coffee</b>	<b>7</b>
Disaronno, Coffee, Cream	
<b>French Coffee</b>	<b>7</b>
Courvoisier, Coffee, Cream	
<b>Spanish Coffee</b>	<b>7</b>
Tia Maria, Coffee, Cream	

## Tea

<b>English Breakfast</b>	<b>4</b>
<b>Decafe English Breakfast</b>	<b>4</b>
<b>Egyptian Mint</b>	<b>4</b>
<b>Earl Grey</b>	<b>4</b>
<b>White Pear &amp; Ginger</b>	<b>4</b>
<b>Dragonwell Green</b>	<b>4</b>

## Dessert Wine

	<b>50ml</b>	<b>Btl</b>
<b>Essencia orange muscat, 2021</b>	<b>5</b>	<b>27</b>
Orange, apricot and pear flavours that pair well with chocolate, 15%		
<b>Late harvest, 2019</b>	<b>6</b>	<b>29</b>
Grapes are left on the vine for an extended period to draw out deeper, sweeter flavours. 11.5%		
<b>Chateau du Juge, Cadillac 12.5%</b>	<b>7</b>	<b>32</b>
Apricot, honeycomb and floral aromas		
<b>Castelnau, Sauternes, 2017</b>	<b>8</b>	<b>36</b>
Candied yellow fruit, quince and frangipani, 14%		

## Port

<b>Taylors LBV</b>	<b>7</b>	<b>32</b>
Dense and smooth, with flavours of blackcurrant jam, mint, cigar box and cedar, and a very long finish.		
<b>Penfolds 'Father' Grand Tawny</b>	<b>8</b>	<b>36</b>
Toasted nuts, chocolate, raisin, fruitcake and clove, with a long, fresh finish.		