



quy mill hotel & spa

# Spring Classic Menu

## Classics

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<b>8oz Rump Steak</b> (Gluten, Dairy)	<b>26</b>
Served With Hand Cut Chips, Mixed Leaves & Peppercorn Sauce	
<b>Cider Battered Fish &amp; Chips</b> (Fish, Gluten, Sulphites, eggs)	<b>19</b>
Mushy Peas & Tartare Sauce Add Curry Sauce £2	
<b>Quy Cheese Burger</b> (Gluten, Egg, Dairy, Sulphites)	<b>19</b>
Lettuce, Tomato, Gerkin, Siracha Mayonnaise, Brioche Bun & Seasoned Fries Add Bacon £2	
<b>Quy Chicken Burger</b> (Gluten, Dairy, Egg, Sulphites)	<b>19</b>
Lettuce, Tomato, Siracha Mayonnaise, Brioche Bun & Seasoned Fries Add Bacon £2 Add Cheese £2	
<b>South African Apricot Chicken Curry</b> (Gluten, GF Available)	<b>18</b>
Mildly Spiced, Tomato Based Served With Steamed Rice & Warm Flatbread	
<b>Fish Of The Day</b> (Fish)	<b>22</b>
Please Ask Your Server.	

## Salads

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<b>Grilled Peach &amp; Mozzarella Salad (V)</b> (Nuts, Dairy, Sulphites)	<b>16</b>
Pomegranate, Feta, Avocado, Walnuts, Seeds, Maple Syrup & Vinaigrette Add Halloumi £4 Add Chicken £4 Add Prosciutto £4	
<b>Caesar Salad</b> (Fish, Egg, Dairy, Sulphites, Gluten)	<b>16</b>
Baby Gem Lettuce, Anchovies, Parmesan, Croutons, Caesar Dressing, Bacon Add Halloumi £4 Add Chicken £4 Add Prosciutto £4	

## Rustic Flat Breads

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<b>Spring Vegetable &amp; Goat Cheese</b> (Gluten, Dairy)	<b>12</b>
Roasted Asparagus, Peas, Cherry Tomatoes & Caramelised Onion Served On A Warm Flatbread, Dressed With Whipped Goat's Cheese & Drizzled With Honey.	
<b>Chicken &amp; Basil Pesto</b> (Gluten)	<b>12</b>
A Warm Flatbread With Fresh Basil Pesto, Sun Ripened Plum Tomatoes, Roasted Red Peppers & Topped With Grilled Chicken Breast.	

# Spring A La Carte Menu



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## Starter

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<b>Asparagus &amp; Pea Velouté (V)</b> (Gluten, Dairy, GF Available) Homebaked Bread Roll, Crème Fraiche & Zesty Lemon Oil	<b>9</b>
<b>Spring Chicken Terrine</b> (Gluten, Sulphites, GF Available) Toasted Brioche, In House Pickled Radish, With Hand pressed Herb Gel	<b>12</b>
<b>Beetroot &amp; Goat Cheese Salad (V, GF)</b> (Nuts, Dairy) Candied Walnuts Dressed With Our Orange Vinaigrette	<b>12</b>
<b>Homemade Smoked Haddock Fishcake</b> (Fish, Dairy, Gluten, GF Available) Served On A Soft Herb Salad, With Spinach & Lemon Beurre Blanc Sauce	<b>16</b>
<b>Chargrilled Peach &amp; Parma Ham (GF)</b> (Mustard) With Our Classic Honey Dressed Rocket Salad	<b>12</b>

## Main Course

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<b>Pan Seared Sea Bass( GF)</b> (Fish, Dairy) With Crisp New Potatoes, Butter Roasted Spring Greens & Lemon Beurre Blanc	<b>24</b>
<b>Roasted Local Suffolk Lamb Rump (GF)</b> (Sulphites, Dairy, Mustard) Beside Luxurious Dauphinoise Potatoes, Mint Pea Puree, Baby Carrots & Red Wine Jus	<b>30</b>
<b>Special Reserve Corn Fed Chicken Supreme (GF)</b> (Dairy) Crisp Jersey Royal New Potatoes, Tender stem Broccoli & Wild Mushroom Sauce	<b>26</b>
<b>Free Range Creedy Carver Duck Breast Pan Roasted (GF)</b> (Dairy) With Crunchy Pave Potato, Spring Cabbage & Cherry Jus	<b>27</b>
<b>30 Day Himalayan Salt Chamber Aged Sirloin</b> (Dairy, Sulphites, Gluten, GF Available) Hand Cut Chips, Roasted Tomato & Peppercorn Sauce	<b>42</b>
<b>Homemade Spinach &amp; Ricotta Gnocchi (V)</b> (Dairy, GF Available) Dressed With Homemade Basil Pesto & Roasted Cherry Tomatoes	<b>21</b>
<b>Tender Seasonal Asparagus &amp; Wild Mushroom Risotto (V, GF)</b> (Dairy) Generously Finished With Aged Parmesan & Truffle Oil	<b>21</b>

## Sides

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<b>Chilli Crackers</b>	<b>5</b>	<b>Salted Nuts</b>	<b>5</b>
<b>Bread Selection</b>	<b>9</b>	<b>Rosemary Fries</b>	<b>8</b>
<b>Hand Cut Chips</b>	<b>7</b>	<b>Olives</b>	<b>6</b>
<b>Mixed Leaves</b>	<b>6</b>	<b>Mixed Greens</b>	<b>6</b>



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## Dessert

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<b>Lemon Posset (V)</b> (Dairy, Gluten, GF Available) Home Baked Shortbread & Fresh Berries	9
<b>Sticky Toffee Pudding (V)</b> (Dairy, Gluten) Homemade Butterscotch Sauce & Vanilla Ice Cream	10
<b>Rhubarb &amp; Custard Tart (V)</b> (Dairy, Gluten, Egg, Soy) Vanilla Crème Fraîche	10
<b>Chocolate &amp; Hazelnut Mousse (V)</b> (Dairy, Nuts, Gluten) Candied Hazelnuts & Raspberry Coulis	9
<b>3 Cheese Board</b> (Dairy, Gluten, Celery, Sulphites) Cambridge Blue, Camembert & Comte Crackers, Chutney, Celery, Grapes	15
<b>Ice cream &amp; Sorbet</b> (Dairy) Please Ask Your Server For Flavours	<b>1 Scoop</b> <b>3 Scoops</b> 3.5 / 8

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<b>Irish Coffee</b> (Dairy) 7 Whiskey, Espresso, Cream	<b>Americano</b> 4
<b>Calypso Coffee</b> (Dairy) 7 Rum, Espresso, Cream	<b>Latte</b> 4.5
<b>Seville Coffee</b> (Dairy) 7 Cointreau, Espresso, Cream	<b>Cappuccino</b> 4.5
<b>Frangelico Coffee</b> (Dairy) 7 Frangelico, Espresso, Cream	<b>Flat White</b> 4.5
<b>Baileys Coffee</b> (Dairy) 7 Baileys, Espresso, Cream	<b>Mocha</b> 4.5
<b>Amaretto Coffee</b> (Dairy) 7 Disaronno, Espresso, Cream	<b>Macchiato</b> 4.5
<b>French Coffee</b> (Dairy) 7 Courvoisier, Espresso, Cream	<b>Tea</b> 4 Please Ask Server For Flavours
	<b>Hot Chocolate</b> 4.5
	<b>Pumpkin Spiced Latte</b> 4.5
	<b>Chai Latte</b> 4.5
	<b>Matcha Latte</b> 4.5
	<b>Alternative milk</b> 50p

Spring Dessert Menu



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# Spring Sandwich Menu

## Sandwiches (Upgrade Your Crisps To Fries 4)

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**Chicken & Bacon On Farmhouse Loaf** (Gluten, Eggs, Soy) **12**  
Chicken Breast, Streaky Bacon, Crisp Lettuce, Sliced Tomato, Salted Crisps & Light Mayonnaise

**Fresh Mozzarella & Sliced Plum Tomato Ciabatta** (Gluten, Dairy) **10**  
Fresh Basil With Balsamic Glaze & Salted Crisps

**Tuna Cucumber Crunch** (Gluten, Fish, Eggs, Soy) **10**  
Sweetcorn, Watercress, Light Mayonnaise On Farmhouse Loaf & Salted Crisps

## Rustic Flat Breads

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**Spring Vegetable & Goat Cheese** (Gluten, Dairy) **12**  
Roasted Asparagus, Peas, Cherry Tomatoes & Caramelised Onion Served On A Warm Flatbread, Dressed With Whipped Goat's Cheese & Drizzled With Honey.

**Chicken & Basil Pesto** (Gluten) **12**  
A Warm Flatbread With Fresh Basil Pesto, Sun Ripened Plum Tomatoes, Roasted Red Peppers & Topped With Grilled Chicken Breast.

## Salads

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**Grilled Peach & Mozzarella Salad (V)** (Nuts, Dairy, Sulphites) **16**  
Pomegranate, Feta, Avocado, Walnuts, Seeds, Maple Syrup & Vinaigrette  
Add Halloumi £4 Add Chicken £4 Add Prosciutto £4

**Caesar Salad** (Fish, Egg, Dairy, Sulphites, Gluten) **16**  
Baby Gem Lettuce, Anchovies, Parmesan, Croutons, Caesar Dressing, Bacon  
Add Halloumi £4 Add Chicken £4 Add Prosciutto £4

## Nibbles

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Chilli Crackers	5	Salted Nuts	5
Bread Selection	9	Rosemary Fries	8
Hand Cut Chips	7	Olives	6