



quy mill hotel & spa

Classic Menu

Cider Battered Fish & Chips (Fish, Egg, Mustard, Gerkin) **GF** **19.00**
Mushy Peas, Tartare Sauce & Lemon

Quy Beef Burger (Gluten, Dairy, Egg, Mustard) **19.00**
Cheddar, Cheese Lettuce, Tomato, Harissa Mayonnaise, Brioche Bun & Fries
Add Bacon £2

Quy Chicken Burger (Gluten, Dairy, Egg, Mustard) **19.00**
Cheddar Cheese, Lettuce, Tomato, Harissa Mayonnaise, Brioche Bun & Fries
Add Bacon £2

Vegetable Curry GF **14.00**
Mildly Spiced, Tomato Based Served With Basmati Rice & Warm Naan
Add Chicken £4.00

Caesar Salad (Fish, Egg, Dairy, Sulphites, Gluten) **16.00**
Baby Gem Lettuce, Anchovies, Parmesan, Croutons, Caesar Dressing & Bacon
Add Halloumi £4 Add Chicken £4

Pie Of The Week (Please Ask Staff For Allergens) **17.00**
Seasonal Filling, Mashed Potatoes, Vegetables & Gravy

Roast Beef Sundays 12:00 – 17:00 (Please Ask Staff For Allergens) **18.95**
Yorkshire Pudding, Roast Potatoes, Vegetables & Gravy

Roast Pork Sundays 12:00 – 17:00 (Please Ask Staff For Allergens) **18.95**
Yorkshire Pudding, Roast Potatoes, Vegetables & Gravy

Sides

Crispy Polenta Fries	7.50	Skin On Fries	5.00
Parmesan, Rosemary & Garlic Aioli			

Fine French Green Beans	5.00	Bread Selection	7.00
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Nocellara Olives	5.00	Mixed Nuts	5.00
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Crispy Duck Bao Buns	11.50	Korean Fried Chicken Thighs	9.50
Asian Slaw, Crispy Onions, Plum, Ginger & Sesame Dressing (Gluten, Soy, Sesame, Sulphites)		Smoked Paprika, Garlic Mayonnaise & Spring Onion (Egg) GF	

Whilst every reasonable precaution is taken to minimise the risk of allergen cross-contamination, our kitchen prepares and handles all 14 major allergens. Due to the shared nature of our food preparation areas and equipment, we are unable to guarantee that any dish is entirely free from allergens or that cross-contamination has not occurred. Guests with food allergies, intolerances, or specific dietary requirements are requested to inform a member of our team prior to placing their order. Whilst every effort will be made to accommodate your requirements, we cannot guarantee that any menu item is completely free from traces of allergens. Consumption of our dishes is therefore at the guest's own discretion.



Starter

Roasted Celeriac & Pear Velouté (V) (Gluten, Milk)	8.50
Herb Oil & Bread Roll	
Seared Scallops (Molluscs, Dairy, & Sulphites) GF	14.50
Parsnip Purée, Roasted Pear, Pancetta & Apple Cider Gel	
Shredded Duck Leg Salad (Soy, Sesame, Sulphites) GF	12.50
Asian Slaw, Sesame Dressing, Plum & Ginger Glaze	
Miso Glazed Pork Belly (Soy, Sesame, Sulphites) GF	11.50
Pickled Pear & Apple With Cucumber & Sesame	
Wild Mushroom, Parmesan & Chestnut Arancini (V) (Dairy, Eggs, Nuts) GF	10.50
Truffle Mayonnaise & Rocket	

Main Course

Pan Roasted Sea Bass (Fish, Dairy, Sulphites) GF	22.50
Crushed Potatoes, French Beans, Lemon Herb Oil & White Wine Sauce	
Confit Duck Breast (Sulphites, Dairy) GF	21.50
Dauphinoise Potato, Savoy Cabbage, Roasted Pear & Five Spice Jus	
Roasted Chicken Supreme (Dairy, Sulphites) GF	23.50
Celeriac Purée, Herb New Potatoes, Baby Carrots & Tarragon Jus	
Pork Belly (Dairy, Sulphites, Mustard)	22.50
Dijon & Chives Mashed Potatoes, Butternut Gel, Baby Leeks & Cider Jus	
8oz Rib eye (Dairy, Sulphites, GF Available)	31.00
Thick Cut Chips, Roasted Tomato, Dressed Rocket & Peppercorn Sauce	
Butternut Squash & Wild Mushroom Orzo (VG) (Dairy, Gluten, Nuts)	18.00
Crispy Kale, Sage, Toasted Hazelnuts & Basil Pesto	
Moroccan Vegetable Tagine (V) (Wheat, Sesame, Gluten, Nuts, Dairy)	19.00
Saffron Couscous, Mascarpone, Tahini & Coriander Oil	

Sides

Buttered Greens (Milk, Gluten, Wheat)	7.00	Honey Heritage Carrots (Nuts, Sesame)	6.00
		Aromatic Dukkha & Fresh Herbs	
Bread Selection	7.00	Nocellara Olives	5.00

Dessert

Sticky Toffee Pudding (Dairy, Gluten, Egg) Vanilla Ice Cream & Butterscotch Sauce	9.00
Apple & Blackberry Crumble (Dairy, Gluten, Egg) Vanilla Custard Or Vanilla Ice Cream	8.50
Plum & Ginger Pavlova (Dairy, Egg) GF Vanilla Mascarpone & Plum Gel	9.00
Burnt Honey Pannacotta (Dairy, Gluten) Poached Fruit, Honeycomb & Ginger Crumb	9.00
3 Cheese Board (Dairy, Gluten, Celery, Sulphites) Artisan Crackers, Chutney, Celery & Grapes	15
Ice cream & Sorbet (Dairy) Please Ask Your Server For Flavours	1 Scoop 3 Scoops 3.5 / 8

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

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Sandwiches – Until 5pm (Upgrade Your Crisps To Fries 4.00)

Rump Steak & Caramelised Onion On Ciabatta (Gluten, Eggs, Mustard, Dairy) **16.00**
Rocket, Horseradish Mayonnaise, Mixed Salad & Salted Crisps

B.L.T (Gluten, Dairy, Egg, Soy, Mustard) **12.50**
On Sourdough Bloomer, Baby Gem, Mayonnaise, Bacon,
Tomato, Mixed Salad & Salted Crisps
Add Chicken £4

Halloumi & Roasted Red Pepper (Gluten, Mustard, Eggs, Dairy, Soy Sulphites) **V 12.50**
On Sourdough Bloomer, Lettuce, Harissa Mayonnaise, Mixed Salad & Salted Crisps
Add Chicken £4

Cheddar Cheese & Tomato (Gluten, Sesame) **VG 10.50**
On Sourdough Bloomer, Mixed Salad & Salted Crisps

Salad

Caesar Salad (Fish, Egg, Dairy, Sulphites, Gluten) **16.00**
Baby Gem Lettuce, Anchovies, Parmesan, Croutons, Caesar Dressing & Bacon
Add Halloumi £4 Add Chicken £4 Add Prosciutto £4

Sides

Buttered Greens (Milk, Gluten, Wheat) **7** **Honey Heritage Carrots** (Nuts, Sesame) **6**
Crispy Shallots & Cracked Black Pepper Aromatic Dukkha & Fresh Herbs

Bread Selection **7**

Crispy Polenta Fries (Dairy, Egg) **7.5** **Skin On Fries** **5**
Parmesan, Rosemary & Garlic Aioli

Nocellara Olives **5** **Mixed Nuts** **5**

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Sandwich Menu