

Q

Quy Mill Hotel & Spa
Cambridge

Room Service Menu



Quy Mill Hotel & Spa
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Locally sourced, Freshly prepared

SERVED 10AM - 10PM, PLEASE DIAL "0" TO ORDER

*Dishes available 24 hours a day, please note sandwiches served between 10pm and 10am are served with local crisps in replacement of fries

Please note there is a tray charge of £5.00 per room service order

NIBBLES

Curried peanuts	£3.50
Sicilian olives	£4.50
Chilli fried corn	£3.50
Vegetable crisps	£4.00

SANDWICHES

Harvest Farm free range egg mayo and cress (v)*	£8.00
Oven semi dried tomato, mozzarella and basil pesto (v)*	£8.50
Oak smoked salmon, red onion and cucumber*	£9.75
Bacon, tomato and lettuce*	£9.00
Musks Royal Approved sausage, red onion marmalade*	£9.00

All sandwiches served on white or granary bloomer with mini salad and basket of skinny fries

OPEN SANDWICHES

Salted and soured slow cooked beef brisket, with English mustard mayonnaise and pickle	£12.50
Cold water prawn with lettuce, tomato and Quy Mill prawn dressing	£14.50
Guacamole with rocket and blue cheese with pickle (v)	£11.50
Smoked salmon with baby gem, red onion, caper, lemon and dill dressing	£14.00

All open sandwiches served on white or granary bloomer with mini salad and sweet potato wedges

SALADS

SML/LGE

Slow cooked free range chicken Caesar salad crispy pancetta, garlic croutons, white anchovies, quail eggs and caesar dressing	£9.00/£14.00
Baked goats cheese and pomegranate salad wholemeal croutons, redcurrant and orange dressing (v)	£8.00/£12.00
Salted and soured slow cooked beef brisket seasonal leaves, tomato, red onion, giant pickle and English mustard dressing	£9.00/£14.00
Hot smoked salmon with toasted croutons, spring onion, cucumber, mixed leaves, smoked horseradish and lemon dressing	£10.00/£16.00
Sun ripened tomato and mozzarella with red onion, toasted pumpkin seeds, rocket and balsamic (v)	£12.00
Deli platter salt beef, honey glazed gammon, Suffolk salami, black pudding and sausage meat Scotch free range egg, slow cooked pork belly, hummus, fruit chutney, apple sauce, wholegrain mustard mayonnaise, salted butter and warm bread	£15.00
Cheese platter Blue, mature cheddar and brie, marinated Sicilian olives, oven semi dried tomatoes, black grapes, red apple, celery, quince jelly, salted butter, warm bread and cheese biscuits (v)	£12.00

MAINS

New Orleans style fried chicken goujons with barbecue dressed leaves, sweet potato wedges and charred corn on the cob	£14.00
Musks Royal Approved bangers and mash with red onion and port gravy*	£13.50
Shortcrust pastry steak and oyster mushroom pie with creamed potatoes, saute carrots, peas and meat jus	£16.00
"Fish N Chips" crispy crumbed plaice fillets, garden pea puree, hand cut chips and chunky tartar sauce	£15.00
Spinach and ricotta cheese tortellini with tomato and basil sauce and toasted parmesan (v)*	£14.00

BURGERS

Hand pressed, ground beef burgers using Hereford bred cattle

Gourmet Burger beef burger topped with foie gras, pancetta and brie	£19.50
BBQ Burger beef burger topped with barbecued Blythburgh pork	£17.50
Cheese Burger beef burger topped with cheddar cheese	£17.00
"Quy Mill Club" charred red tractor chicken, pancetta, Harvest Farm free range fried egg	£17.50
Vegetarian Burger chick pea and vegetable burger topped with halloumi (v)	£16.50

All our burgers are served with crispy onion rings, baby gem lettuce and beef tomato in a semi brioche bun with Quy Mill tomato ketchup and hand cut chips or sweet potato wedges

STEAK OF THE DAY

**Priced daily. Please ask your server.
Served with roast plum tomato and garlic, charred flat cap mushroom, dressed rocket and hand cut chips or sweet potato wedges**

ON THE SIDE

Hand cut chips, buttered baby new potatoes, sweet potato wedges, creamed potatoes	£4.25 each
Quy Mill salad, green salad, seasonal vegetables, skinny fries, warm bread and salted butter	£4.25 each

DESSERTS

Warm dark chocolate brownie with dark chocolate and coco nib oil, orange sorbet and chocolate crackle	£8.25
Mixed berry and meringue sandwich, with fruit jelly, double cream and raspberry coulis	£7.50
Seasonal fruit crème brûlée with lemon shortbread biscuit	£8.00
Sticky toffee pudding with caramel sauce and heavy cream	£8.00
Selection of Quy Mill ice creams and sorbets	£7.75
Cheese selection with chutney, grapes, celery and biscuits	£9.95

Please inform a member of staff prior to ordering if you suffer from any food allergies or intolerances.

Prices include VAT at the prevailing rate.

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