

DAIRY FREE MENU



TO KICK OFF

Spiced Falafel <i>chilli & tahini dressing</i> £5.00	Haggis Fritters <i>beetroot & whiskey mayo</i> £5/00
Marinated Mixed Olives £3.50	Pork Crackling <i>apple sauce</i> £4.00
Pigs in Blankets <i>honey dijon dipping sauce</i> £5.00	Suffolk Salami (n) <i>almonds, goat's cheese</i> £5.50

STARTERS

(Bread is complimentary – 2nd helpings £1.50)

Honey Roast Parsnip Soup (vg) £6.50
spiced chickpeas & chipotle Oil

Suffolk Pork, Mixed Game &
Cranberry Terrine (n)
sweet & sour chestnut purée, toast £8.00

Pickled Mushroom Salad (v)
*~~goat's curd~~, golden beetroot, mushroom ketchup,
croutons, watercress* £7.00

Duck Parcel
*pickled cucumber ribbons,
sesame spiced sultana purée* £8.50

Apple & Whiskey Cured Salmon
dill crème fraîche, rye bread £9.00

Garlic & Rosemary Baked Camembert (n)
*honey, walnuts, rocket,
toasted ciabatta to share* £12.50

Salad Bowl (vg)
*roast squash, quinoa, mixed leaves, pickles,
pomegranate, spiced seeds, citrus dressing*
Starter £7.50 / Main £13.50
Main includes a choice of chicken breast,
cured salmon or spiced falafel

SIDES

Cauliflower Cheese
chorizo & parsley crumb £6.00

Bombay Potatoes
coriander £4.00

Roasted Roots
honey & cumin seeds £4.00

Parmesan Fries
truffle oil £4.50

Stem Broccoli
*tahini, pomegranate &
pumpkin seeds* £4.50

MAINS

Celeriac Schnitzel (vg)
*caramelised onion purée, spinach, wild mushrooms
& capers* £13.50

Roast Beetroot, Rosemary & Quinoa Parcel (n, vg)
*celeriac purée, roasted parsnip, broccoli,
chestnut dressing* £13.50

Pan Fried Hake Fillet
*dill crushed new potatoes, confit tomato,
green beans, ~~caper & lemon butter~~* £18.50

Tandoori Monkfish Tail
*bombay potatoes, coconut curry sauce, pak choi,
sesame rice cracker* £19.50

Duck Breast
*butternut squash fondant, parmentier potatoes, olives,
almonds, tenderstem broccoli, blackberries* £18.50

Slow Cooked Suffolk Pork Belly
*smoked parsnip purée, potato terrine, cavolo nero,
wholegrain mustard sauce* £18.50

Pie of the Day
*roasted garlic mash potatoes, roasted roots,
greens, gravy* £14.50

9oz Sirloin Steak
*chips, roasted tomato, flat mushroom, watercress -
choice of ~~worcestershire sauce butter~~ | ~~peppercorn~~
or red wine sauce* £24.50

SAUSAGES

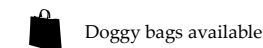
A choice of sausage, mash and sauce, choose from:

Sausages: Beef | Pork & Apple | Spicy Italian
Mash: Plain | Hemingford | Chive
Sauces: Red Wine | Onion

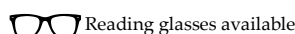
All of our sausages are gluten free and we
only use locally sourced meat. £13.50



We will add £1 to your bill today if it's over £30. If you're happy with this donation you're helping to support charities within Cambridge and surrounding area. If not, please just ask for it to be removed and we will with no fuss of course!



Doggy bags available



Reading glasses available



We're serious about allergies, so please let us know if you or anyone on your table has an allergy.

Although the food is all prepared on site we cannot guarantee that our food may not contain GM products or nut traces. Please note, some game dishes may contain shot. If you have any allergies or specific dietary requirements please ask a member of staff when ordering and we will endeavour to provide you with options. (v) vegetarian | (vg) vegan | (n) contains nuts
A discretionary service charge of 10% will be added to your bill.

DAIRY FREE MENU

LUNCH MENU

Menu available 12-2.30pm

Weds- Fri 12-6pm Sat

Set Menu - 2 courses £16.00, 3 courses £22.00

Please choose any pudding or selection of two cheeses

STARTERS

Soup of the Day (vg)

Suffolk Pork, Mixed Game & Cranberry Terrine (n)
sweet & sour chestnut purée, toast

Pickled Mushroom Salad (v)
~~goat's curd~~, golden beetroot, mushroom ketchup,
croutons, watercress

MAINS

Choice of Sausage & Mash

Sausages: Beef | Pork & Apple | Spicy Italian

Mash: Plain | Hemingford | Chive

Sauce: Red Wine | Onion

Celeriac Schnitzel (vg)
caramelised onion purée, spinach,
wild mushrooms & capers

Pork Belly
~~potato terrine, cavolo nero,~~
~~wholegrain mustard sauce~~

Traditional Fish Pie
~~greens~~

VEGETARIAN MEZZE BOARD (V)

~~mozzarella~~, marinated artichokes,
roasted peppers, hummus, rocket,
sundried tomatoes, toasted ciabatta £12.00

add cured meat selection £7.00

add cured salmon £7.00

SANDWICHES

Turkey, Cranberry & Stuffing Ciabatta
salad, fries £9.00

Fish Finger & Tartare Sauce Ciabatta
salad, fries £9.00

Mushroom & ~~Goat's Cheese~~ Bagel (v)
salad, fries £9.00

PUDDINGS

Mulled Wine Poached Pear (vg, n)
sultana purée & almond granola £7.00

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops)
ask for flavours £6.50

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar
100ml £7.50 / Bt. £32.00 (500ml)
Côtes du Roussillon, France. A late harvested fortified sweet
aperitif and/or dessert wine. Rich, honeyed palate.

Banyuls Traditionnel Robert Pages AOC VdN
100ml £9.50 / Bt. £62.50
90% Grenache Noir, 10% Grenache Gris. A traditional
Banyuls - sweet, complex and marvellous. Served chilled.

Maury Rouge, Domaine des Soulanes, Maury AOC
100ml £9.00/ Bt. £59.50
From a single vineyard of old vine Grenache. This vintage port
style is deeply fruited, well structured and extremely
satisfying! Only made in the best years.

COGNACS, ARMAGNACS & WHISKIES

VS Classic Cognac £4.20	Whiskies -
VSOP Grande Champagne Cognac £5.50	GlenDronach 8yr (Highland) £5.00
VSOP Armagnac £4.00	Auchentoshan (Lowland) £5.00
Buffalo Trace Bourbon £4.00	Benromach 10yr Speyside £5.00
	Talisker Island £5.00

