

GLUTEN FREE MENU



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,
~~croûtons~~, 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

TO KICK OFF

Spiced Falafel
chilli & tahini dressing £5.00

Haggis Fritters
beetroot & whiskey mayo £5.00

Marinated Mixed
Olives £3.50

Pork Crackling
apple sauce £4.00

~~Pigs in Blankets~~
honey dijon dipping sauce £5.00

Suffolk Salami (n)
almonds, goat's cheese £5.50

MAINS

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

Roast Beetroot, Rosemary & Quinoa Parcel (n, vg)
celeriace 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.

GLUTEN 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, eroutons, 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

Sticky Toffee Pudding (v)

butterscotch sauce, vanilla ice cream £7.00

Bourbon & Toasted Hazelnut Parfait

coffee meringue shards, apple & bourbon gel £7.00

~~Dark Chocolate & Marmalade Tart
Chocolate Crumb~~

~~*crème fraîche & candied orange* £7.75~~

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

Affogato (v)

scoop of vanilla ice cream, espresso

shot & ~~biscotti~~ £5.50

add Pedro Ximénez + £1.00 | Baileys + £2.00 |

Amaretto + £2.00

Selection of British Cheeses (v)

3 Cheeses £10.00 / 4 Cheeses £12.00

Served with grapes, celery & ~~biscuits~~

(set lunch menu - 2 cheese selection)

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

Auchentoshan (Lowland) £5.00

VSOP Armagnac £4.00

Benromach 10yr Speyside £5.00

Buffalo Trace Bourbon £4.00

Talisker Island £5.00

