

Restaurant Menu

April 12th to the end of May 2022

12-3pm and 6-9pm

Champagne and wines by the glass – see overleaf

Seasonal Cocktails: Rhubarb and ginger Bellini £9

Smoked Tarbooz £11.95 Earl G-n-Tea £11.95

Filtered still or sparkling water is free of charge

Please tell us of any allergies; dish descriptions do not include all ingredients.

See our separate gluten-free, vegan and dairy-free menus. You can also choose lighter dishes from the Lounge menu, but the minimum food spend in the restaurant is £18 per person.

Sourdough bread from Grain Culture (Ely) with Italian extra virgin olive oil
or with Netherend Farm salted butter £1.95

Nibbles, ideally for sharing:

Marcona Almonds £3.95 Olives marinated in garlic & herbs £3.50 Sage & onion crisps £3.50

Arancini (x 4) with smoky tomato sauce £6.95 Sticky pork belly chunks with spicy soy dip £5.95

Beetroot, tahini, cayenne & oregano dip; with char-grilled pitta bread, hazelnuts and goats' cheese £7.95

Arancini (x 4) with smoky tomato sauce £6.95 Sticky pork belly chunks with spicy soy dip £5.95

Pea and mint soup with mint crème fraîche £8

Grilled English asparagus with poached egg, hazelnut pesto and shaved Parmesan £8.50

Roast and grilled cauliflower with cauliflower couscous, salted grapes and kimchi £8.50

Smoked salmon from Uig Lodge (Isle of Lewis), cucumber & capers £11; Larger portion with green salad £17

Grilled whole king prawns (in the shell) with samphire and garlic butter £2.50 each or 6 for £13

Venison and chicken liver terrine, apple & tomato chutney, pickled shallots and toasted sourdough £8.95

Oxtail ravioli with horseradish cream and pancetta £13.95

Polenta fingers with grilled chicory, heritage carrots and carrot purée £19

Mushroom Wellington with king oyster mushroom, potato & sweet potato terrine and leek sauce £21

Fish and chips with crushed peas, tartare sauce and pickled onions and quail eggs £17.95

Fillet of gurnard with tagliatelle, samphire, peas, pancetta and a clam and cider broth £26

Fillet of salmon with piquillo pepper purée, anchovies, asparagus and new potatoes £27

Breast of chicken, roasted in duck fat, with garlic mash, charred onion, Chantenay carrots and watercress £26

Duck breast, cooked pink, with potato cake, spiced lychees and pak choi £29.50

Char-grilled Norfolk steak with chunky chips, Caesar salad and peppercorn sauce

8 oz Rump £25; 10 oz Rib-eye £29; 10 oz Sirloin £33

All are carved in the kitchen unless requested otherwise

Add: Fried double yolk egg £2.95 Fried onion rings £3.95

Skinny or thick-cut chips £4.95 or with truffle mayonnaise £5.95

Buttered new potatoes £3 Potato cake £5.95

Caesar (side) salad £4.50 Chantenay carrots £4 Tenderstem broccoli £4

Cheese from the UK's British cheese specialist, Neal's Yard Dairy

Served with biscuits, apple, celery and apple & pear chutney

Lincolnshire Poacher (Lincs) – *unpasteurised, Cheddar-style, hard, cows' milk cheese*

Baron Bigod (Suffolk) – *unpasteurised, soft, Brie-style, cows' milk cheese*

Stichelton (Nottinghamshire) – *unpasteurised, creamy, blue, cows' milk cheese – Stilton style*

Sinodun Hill (South Oxfordshire) – *soft, unpasteurised, goats' milk cheese*

Choose any 3 cheeses £10.50 (£8 for 2; £13 for 4)

Port and sweet red wine by the glass (75ml)

958 2015 BANYULS, Bila Haut. Roussillon, S. France £4.50 *Sweet, rich, spicy, fortified red wine*

965 DONA ANTONIO, 10 year old White Port, Ferreira £6.60 *Unusual and brilliant. Like a mature Tawny*

975 2013 QUINTA DO SEIXO, Vintage Port, Sandeman £6.00 *Powerful, black-fruited, classic style*

A beer to partner cheese: TRIPLE KNOT, Adnams – Belgian style (10%, 330ml) £8.95

Sweets (with recommended sweet wine)

Rhubarb cheesecake with poached rhubarb and rhubarb sorbet £8.50 (wine 904)

Iced banana parfait, pistachio fudge and white chocolate mousse £8.50 (wine 920)

Old Bridge Jaffa cake (chocolate mousse, orange jelly and sponge) with orange sorbet £9.50 (wine 958)

Roast pineapple with pineapple salsa, vegan coconut yoghurt and popcorn £8.95 (wine 906)

Affogato (single scoop of vanilla ice-cream with espresso coffee or luscious PX Sherry) £4.95/£5.95

Homemade ice-cream and sorbet: £2.50 one scoop; £1.50 per extra scoop

Ice cream: clotted cream vanilla; chocolate; caramel (salted); . Sorbet: rhubarb; orange

Sweet wine by the glass (75ml) – arranged from lighter to heavier

904 LATE HARVEST RIESLING, Framingham 2021 New Zealand £6.95 *Zingy lime and gentle sweetness*

906 MOSCATO D'ASTI, Massolino 2021 Piedmont, Italy £4.50 *Floral, gently fizzy, great fun*

920 SAUTERNES, Château Laville 2016 Bordeaux £6.95 *Honeyed, concentrated & complex*

954 RUTHERGLEN MUSCAT, 'Rosewood', Chambers. Australia £5.95 *Fortified to 17.5%; rich & luscious*

950 PEDRO XIMENEZ, El Candado, Valdespino. Sherry £5.95 *Liquid raisins; extraordinarily intense*

Coffee (from Monmouth Coffee Company) - with biscotti (Soy or Oat milk 50p supplement per drink)

Espresso, Macchiato, Piccolo £2.95 Regular, Cappuccino, Latte, Flat white, Double espresso £3.95

Larger sizes £4.95 Drip-filter (in a mug) or Cafetière £3.95 Iced coffee (milky) £3.95

Hot Chocolate (Musetti Choc-issimo) £3.95

Tea with shortbread biscuits – all at £3.95

Black teas - English Breakfast; Earl Grey; Darjeeling; Virunga Chai; De-caff; Green tea.

Infusions - Peppermint; Lemongrass & Ginger; Chamomile; Red berry.

Homemade chocolate truffles (x2) £1.50

Cognac 75 (Le Reviser Cognac, sugar, lemon and Prosecco) £10.95

Eastern Spice Espresso Martini (Eastern Spice spirit, stout, Crème de Cacao, espresso) £12.95

Truffle Gin (A single shot of the extraordinary truffle-infused gin from Cambridge Distillery) £7.95

DIGESTIFS

COGNAC – the finest, purest, most "elegant" brandy, from a selection of small estates.

Le Reviseur VS, Fine Petite Champagne £5.95 (40%)

Château de Montifaud VSOP, Grande Champagne £6.95 (40%)

Cognac Leyrat XO Vieille Réserve, Fins Bois £13.95 (40%)

Ragnaud Sabourin No 35 "Fontvieille" Grande Champagne £14.95 (40%)

ARMAGNAC - richer, softer, more rounded brandy; from Gascony in SW France

Baron de Sigognac 10 year old £6.95 (good value blend; broad & spicy; 40%)

1985 Bas Armagnac, Baron de Sigognac £10.95 (rich, opulent style; 40%)

Bas Armagnac, Domaine Boingnières £11.95 (rich & complex but very fine; from a top estate; 48%)

SPANISH BRANDY – soft, gentle, easy

Cardenal Mendoza, Solera Gran Reserva £6.95 (40%): Lustau, Solera Gran Reserva £5.95 (40%)

MARC AND GRAPPA - the distillate of grapes' skins & stalks; breathtaking stuff

Grappa di Amarone, Allegrini. Veneto £6.95 (43%)

Grappa 'Ben Ryé', Donnafugata. Sicily £8.95 (42%)

Vieux Marc de Bourgogne, Briottet. Burgundy £6.95 (40%)

Grappa, 'Sperss', Gaja. Piedmont, Italy £8.95 (45%)

APPLE BRANDY / CALVADOS

2009 Vintage, Pays d'Auge, Domaine Vergers de la Morinière £5.95 (soft, spicy, impressive; 42%)

Plus de 15 ans, Dupont £10.95 (as pure and delicate as a very serious cognac; 42%)

RUM

Doorly's 5yr Gold, Barbados £4.50 (40%); Mount Gay XO, Barbados £8.50 (43%)

Foursquare 'Premise', Barbados £7.95 (46%); J Bally 2002, Martinique £8.50 (43%)

BOURBON AND BOURBON STYLE

'Spirit of Broadside', Adnams. Southwold £5.95 (The distillate of Broadside bitter; 43%)

Maker's Mark. Kentucky £4.25 (45%); FEW Bourbon. Illinois £7.95 (46.5%)

Kentucky Vintage, Willett Distillery. Kentucky £6.95 (45%)

Noah's Mill, Willett Distillery. Kentucky £9.95 (57.15%)

MALT WHISKY – and a couple of special blends

Glenkinchie 12yr old, Lowland £6.95 (43%; delicate style)

Talisker 10yr old, Isle of Skye £6.95 (45.8%; mellow, perfumed, elegant)

Haig Club Single Grain, Lowland £6.95 (40%; light, mellow)

Balvenie 12 yr old 'Double wood', Speyside £6.95 (40%; matured in Bourbon and Sherry cask)

Glenrothes 12yr old, Speyside £6.95 (40%; delicate but impressive)

Laphroaig 10yr old, Islay £6.95 (40%; peaty, strong, medicinal)

Dalmore 18yr old, Highland £13.95 (43%; dark, rich, intense)

Monkey Shoulder, Speyside blend from Kinivie/Balvenie/Glenfiddich £4.95 (40%; clean, bright)

Bushmills 10yr old, Irish whiskey £6.95 (40%; mellow, gentle, easy)

Teeling Irish Whiskey £6.95 (46%; small batch blend; 4 months in Nicaraguan rum cask)

Hinch 12yr old, Irish Whiskey – Amarone Cask £8.95 (46%)

Hatozaki, 'Pure Malt', Kaikyo Distillery. Hyogo, Japan £7.95 (46%; delicate, fine)

LIQUEURS – all the usual suspects! But we particularly recommend:

Cambridge Distillery Elderflower Gin Liqueur £4.50 (served simply over ice, added to Prosecco, or as an addition to your G&T; 21%)

Liqueur de Caramel à la Fleur de Sel, Briottet £5.95 50ml (Salted caramel; 18%)

King's Ginger liqueur £4.95 (Top quality ginger liqueur from Berry Bros. and Rudd; 41%)