

Restaurant Menu

August 2022

12-3pm and 6-9pm

Champagne and wines by the glass – see overleaf

Seasonal Cocktails: Mo-pea-to (mint & pea Mojito) £11.95

Bramblini (Bramble Bellini) £11.95 Cucumber & rosemary Gimlet £10.95

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 Webbsour (Cambridge) 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

Beetroot gazpacho (served chilled) with sour cream £7.95

Heritage tomatoes with burrata and tomato and hazelnut pesto £9.95

Char-grilled broccoli with black bean sauce and pickled fennel and flaked almond salad £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

Ham hock and mustard terrine with onion marmalade and char-grilled sourdough £8.95

Confit duck ravioli with butternut squash and redcurrants £12.95

Stuffed baby aubergines with pea & broad bean fricassée and rosti potato £19

Polenta fingers with artichokes, courgettes, squash, crispy kale and salsa verde £19

Fish and chips with crushed peas, tartare sauce and pickled onions and quail eggs £18.95

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

Spiced fillet of sea trout with turmeric potato, curried tomato sauce and crisp-fried soft-shell crab £29.50

Pork and black pudding Wellington with confit potato, cabbage & bacon and sage & onion purée £29.50

Slow-braised rib of beef with horseradish and celeriac remoulade, fondant potato, Chantenay carrots, kale and broccoli £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 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

Mature Kirkham's Lancashire – *unpasteurised, hard but crumbly/creamy; cows' milk cheese*

Tunworth (Hampshire) – *unpasteurised, soft, Camembert-style, cows' milk cheese*

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

Brightwell Ash (South Oxfordshire) – *unpasteurised, soft, 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*

967 2018 BISHOP OF NORWICH, The Liberator, S. Africa £4.80 *Impressive Port-style red from the Cape*

975 20 YEAR OLD TAWNY PORT, Sandeman £7.20 *Exquisite wood-aged Port. Gentle and very fine*

Sweets (*with recommended sweet wine*)

Apricots (fresh, poached and char-grilled) with apricot sorbet and tuile biscuit £8.50 (*wine 910*)

Chocolate and raspberry truffle with raspberry ice cream £9.75 (*wine 958*)

Cherry mousse on chocolate biscuit base with cherry ice cream £8.50 (*wine 904*)

Peach meringue roulade with mascarpone cream £7.95 (*wine 920*)

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; raspberry, cherry; lavender. Sorbet: blackberry; apricot

Frozen kulfi lollipops £2.80 each: strawberry and basil; mango; nutella

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*

910 COTEAUX DU LAYON, Moulin Touchais 2005 Loire Valley £7.95 *Gentle, medium-sweet, delicate*

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 (*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 Reviseur 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%)