

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

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

Wild Mushroom Parfait (vg)
mixed pickles, ~~crispbread~~ & bitter leaves £7.50

Glazed Mackerel Fillet (n)
pickled rhubarb, edamame beans,
coriander yoghurt £8.00

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 £4.50
Wild Mushrooms
kale, spinach & capers £4.00

Honey Roasted
Root Vegetables £4.00
Parmesan Fries
truffle oil £4.50

Stem Broccoli
tahini, pomegranate &
pumpkin seeds £4.50
Bombay Potatoes
coriander
£4.00

TO KICK OFF

Roasted Padron Peppers £5.00
Cauliflower Fritters
cheese & jalapeno dip £4.50

Haggis Fritters
beetroot & whiskey mayo £5.00
Pork Crackling
apple sauce £4.00

Marinated Mixed Olives £3.50
Spiced Falafel (n)
chilli & tahini dressing £5.00

MAINS

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

Roast Beetroot, Rosemary & Quinoa Parcel (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 £18.00

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

Slow Cooked Venison Shoulder
mash potatoes, roast parsnips, kale, ~~goat's cheese~~
& thyme dumplings £18.00

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

9oz Sirloin Steak
chips, flat mushroom, roasted tomato,
worcestershire sauce butter £24.50

SAUSAGES

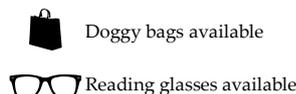
A choice of sausage, mash and sauce, choose from:

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

Honey Roast Parsnip Soup (vg)
spiced chickpeas & chipotle oil

Wild Mushroom Parfait (vg)
*mixed pickles, crispbread &
bitter leaves*

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

MAINS

Choice of Sausage & Mash
Sausages: Beef | Pork & Apple | Spicy Italian
Mash: Plain | Hemingford | Chive
Sauce: Red Wine | Mustard | Onion

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

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~~

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

~~Fish Finger & Tartare Sauce Ciabatta
salad, fries £9.00~~

PUDDINGS

Sticky Toffee Pudding (v)
butterscotch sauce, vanilla ice cream £7.00

~~Gingerbread & Orange Cheesecake (v)
orange cream & stem ginger £7.75~~

~~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

