



SNACKS

SOURDOUGH balsamic vinegar & oil (pb) or butter (v) - 4

NOCELLARA OLIVES (pb) (gif) - 3.5

MINI CHORIZO with aioli (gif) - 6.5

POLENTA & PARMESAN CRUSTED COURGETTE CHIPS green herb aioli (v/gif) - 4.75

SHARERS

WHOLE BAKED CAMEMBERT rosemary, garlic & sourdough toast - 16.75

GARDEN BOARD baked feta with chilli & honey, tender stem broccoli, crispy shallots, tomato & red pepper hummus, chilli & coriander
grilled aubergine with ketcha manis & toasted peanuts, crudites, aioli, olive oil, sourdough, & pita flat bread (v) - 20

STARTERS & SMALL PLATES

CRAB, LEEK & CHEDDAR TARTLET with green salad - 10.75

WHIPPED FETA, BAKED COURGETTE, MARINATED TOMATO, mint, basil & pine nut pesto, lemon pangrattato (pb/gif) - 9.5

CHAPEL & SWAN HOT SMOKED TROUT, beetroot salad, horseradish & rosemary cream - 10.75

BEEF CARPACCIO, miso mayonnaise, radish, pickled mooli, crispy shallots & watercress - 13.5

TOMATO RED HUMMUS with toasted flatbread - 7.25

LARGE PLATES

BATTERED HADDOCK & CHIPS, garden peas & tartare sauce (gif) - 17.5

PAN SEARED LAMB RUMP with leek, peas, samphire, Jersey Royal & mint Béarnaise (gif) - 22

SEARED SEA BREAM on new potatoes & sea vegetables, dressed with salsa verde, mussels, clams & squid (gif) - 21.5

ROASTED MISO AUBERGINE Israeli couscous, red pepper & courgette salad with tomato, chill, spring onion &
pomegranate salads (pb) - 14

'FUTURE FARM' VEGAN BURGER, topped with Mozzarella in a loaded bun with chips (pb) -14.75

GRILLED BEEF BURGER, with cheese in a bun loaded with burger sauce, lettuce, tomato salsa & pickle with chips - 15

ADD BACON - 1.5

CAESAR SALAD with baby gem, Parmesan, sourdough croutons, capers, free range egg & Caesar dressing -11

ADD CHICKEN - 4.5

SIDES

CHARRED SPROUTING BROCCOLI, garlic, yoghurt dressing, pine nuts (v) (gif) - 4.75

CHIPS - 4 Add parmesan & truffle oil - 1

NEW POTATOES, maldon sea salt, butter & chopped parsley (v/pf) - 4.5

CHICORY, ROCKET, RADICCHIO & WATERCRESS SALAD with wholegrain mustard &
balsamic dressing (pb/gif) - 4.75

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge may be added to your bill.

KIDS MENU

FISH & CHIPS with peas - 7.50
BEEF BURGER & CHIPS served plain. Ask to add cheese. - 7.75
CHICKEN GOUJONS with peas - 7
MACARONI CHEESE (v) - 6

WE CAN DO ALL OUR DISHES IN HALF SIZE KIDS PORTIONS

PUDDINGS

STICKY TOFFEE PUDDING with vanilla ice cream and toffee sauce (v) (gif) - 7
RASPBERRY FRANGIPANE with raspberry sorbet (pb) (gif) - 8
CHOCOLATE & SALTED CARAMEL FONDANT clotted cream, almond nougatine crumb (v) -7.5
TRIO OF ICE CREAM/ SORBET, ask our team for the selection of flavours - 6
LEMON POSSET, marinated strawberry & mint salsa with vanilla shortbread (v) - 7.5
ETON MESS SUNDAE, with strawberries & crushed meringue (v/gif)

AFTER DINNER

AMERICANO	3	FLAT WHITE	3.1	AMARETTO	4.65	BAILEYS	5.3
BREAKFAST TEA	3.5	LATTE	3	COINTREAU	4.4	DOWS PORT	3.7
CAPPUCCINO	3	HOT CHOC	3	MARTELL VS	4.4	TOKAJI KATINKA-	8.2
ESPRESSO	2.4	HERBAL TEA	3.5			DESSERT WINE	

WHAT'S ON IN APRIL

EASTER WEEKEND

FRIDAY 7TH

We'll be kicking things off with a Good Friday Brunch from 11am. Why not go Bottomless? From £29 per person.

SATURDAY 8TH

Easter Egg HUNT! From 12pm and kids games.

SUNDAY 9TH

Sharing lamb roast and generally the best roast in Cambridge

SUPPER CLUB 19th APRIL

This months supper club is all things GREEK!!!

5 courses AND 5 drinks all for £45pp.

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