

Light Snacks & Sandwiches

Served Tuesday to Sunday in our Terrace Restaurant from 12pm till 6pm

Snacks

Corn ribs, Mexican chilli rub and chipotle mayo £5 (VG) (GF) (**)

Focaccia with chimichurri £5.50 (V)

Deep fried cheese fondue with caramelised onions and a raisin chutney
£5.50 (VG)

Truffle and wild mushroom arancini served with a mushroom ketchup £5 (VG)

Spiced mixed nuts £4.50 (V) (GF)

Crisps £2 (Allergies dependant on flavours)

Marinated olives £4 (V) (GF)

Sandwiches & Toasties

All served with house salad, crisps and caramelised onion chutney

Four cheese toastie £12 (VG)

Four cheese toastie with ham £13

Tuna melt toastie with red onion, capers and cherry tomatoes £12.50

Gonville club sandwich £12

Ham and cheddar cheese sandwich £11.50

Mediterranean vegetable ragu toastie with mozzarella £11 (GF) (**)

VG - Vegetarian | V - Vegan | GF - Gluten Free | DF - Dairy Free | ** - can be made vegan

All of our produce is locally sourced where possible. Please advise us of any specific dietary requirements, food intolerances or allergies. A discretionary service charge of 10% will be added to your bill.

Contemporary Menu

Served Tuesday to Saturday in our Terrace Restaurant from
12pm till 3pm and 6pm till 9.30pm

Starters

Soup of the day served with sourdough £8.50 (Allergies dependant on soup)

Panko breadcrumb cod cheeks with pickled veg and a pea puree £9

Duck leg pressing, turnip and pistacio puree, kohlrabi and radish, served with a port jus £12.50 (GF)

Burrata served with heritage tomato concasse with shallot, basil and wild rocket pesto £11.50 (VG) (GF)

Beef fillet tartar served with pickled radish, confit egg yolk and a burnt leek emulsion £14 (GF) (DF)

Grilled watermelon salad, served with feta cheese, pomegranate and a balsamic glaze £9 (VG) (GF) (**)

Deep fried polenta with a beef cheek ragu and 36 month aged and shaved parmesan £11.50 (GF)

Mains

Lemon and thyme marinated spatchcock chicken served with spring vegetables, truffle mash and a poulet and creme fraiche sauce £26 (GF)

Nduja, smoked cheddar aioli burger served with hand cut chips and a side salad £18

10 oz aged ribeye steak served with dauphinoise potato and a peppercorn sauce £32 (GF)

Contemporary fish and chips and hand cut chips, served with a homemade tartare sauce and a petit pois, lemon and mint puree £18 (GF) (DF)

Stuffed courgette with tofu mousse, served with a Mediterranean vegetable ragu and sourdough croutons £16 (V) (GF)

Cauliflower cheese risotto served with black garlic and pickles £18 (VG) (GF)

Pan fried hake served with buttered asparagus, crushed new potatoes, brown shrimp and samphire beurre noisette £27 (GF)

Sides

Dauphinoise potatoes £5.50 (VG) (GF)

Panzanella salad £5.50 (VG) (DF)

Sweet potato fries with a rosemary sea salt £5.50 (V) (GF)

Skinny fries with a rosemary sea salt £4.50 (V) (GF)

Calvo nero and kohlrabi slaw £5.50 (VG) (GF) (DF)

Grilled asparagus with a garlic and rosemary butter
£5.50 (VG) (GF) (**)

Desserts

Chocolate fondant with a raspberry sorbet £10 (VG)

Deconstructed banoffee pie with dried
caramelised banana £9 (VG) (GF)

Strawberry and basil tiramisu £9 (VG)

Selection of ice creams and sorbets £2.50/scoop (VG) (GF) (**)

Selection of three cheeses with lavosh crackers,
caramalised onion chutney, quince jelly and fresh
celery £11 (VG)

VG - Vegetarian | V - Vegan | GF - Gluten Free | DF - Dairy Free | ** - can be made vegan

All of our produce is locally sourced where possible. Please advise us of any specific dietary requirements, food intolerances or allergies. A discretionary service charge of 10% will be added to your bill.