

# The Quay Mill Inn

## Quay Mill Bread

Warm Artisan Bread with Balsamic Reduction & Hill's Farm Rapeseed Oil £2.95

## To Start

Seasonal Soup £4.95

A Coarse Country Pate, Homemade Bread, Pickles £4.95/£9.95  
Suggested Tipple:- Viognier, Bodegas Santa Ana, Argentina 2007 £4.95 175ml Glass

Ceviche of Devon Scallops, Mooli, Dried Seaweed, Keta £6.95/£13.95  
Suggested Tipple:- Riesling, Thelema Vineyards, South Africa 2007 £5.50 175ml Glass

Devils on Horseback, Prunes and Armagnac £4.95/£9.95  
Suggested Tipple:- Orval Trappiste Beer, Villers d'Orval, Belgium £3.95 330ml

Cornish Squid, Sherry, Chorizo, Roasted Pepper £6.50/£13.00  
Suggested Tipple:- Verdejo, Rueda, Marques de Riscal, Spain 2008 £5.60 175ml Glass

Poached Local Pear, Anglian Goats Cheese, Walnuts, Celery Leaves £4.95/£9.95  
Suggested Tipple:- Sauvignon Blanc, De Gras, Colchagua Valley, Chile 2007 £4.25 175ml Glass

## To Follow

Braised Shank of English Lamb, Black Colcannon, Autumn Broccoli, Shallot and Madeira £15.95  
Suggested Tipple:- Tempranillo, Rioja Crianza, Cerrada, Spain 2006 £6.50 175 ml

Crackled Anglian Pork Loin, White Bean Cassoulet, Glazed Carrot, Suffolk Cider Braised Celery £12.95  
Suggested Tipple:- Wildflower, J.Lohr, California 2008 £5.75 175ml

Gressingham Duck Breast, Sweet Potato Puree, Pak Choi, Sesame, Soy and Plum £16.95  
Suggested Tipple:- Bacchus Kriek, Fruit Beer, Belgium £6.75 375 ml

Aged Norfolk Sirloin Steak Garni, Hand Cut Chips, Garlic Butter, Watercress £19.50  
Suggested Tipple:- Carignan, Grotta Rossa, Santadi, Sardinia 2007 £5.45 175ml Glass

Baked Salmon en Croute, Apricots, Ginger, Autumn Kale, Roasted Salsify £13.95  
Suggested Tipple:- Unwooded Chardonnay, Boobook, Forest Hill, Western Australia 2008 £4.55 175ml Glass

Pan Fried South Coast Grey Mullet, Baby Spinach Dhal, Goan Cream, Clams £14.95  
Suggested Tipple:- Gruner Veltliner, Burgenland, Hopley, Austria 2008 £5.35 175ml Glass

Pumkin and Hazelnut Risotto, Mascarpone, Truffle Oil £14.50  
Suggested Tipple:- Sauvignon/Semillon, Chateau La Freynelle, Bordeaux, France 2008 £4.85 175ml Glass

## On the side

Hand Cut Chips £2.95

Seasonal Vegetables £3.50

Baby Leaf Salad £2.95

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## White Wine

### Dry, Crisp, Mineral

	175ml	Btl
1. Sauvignon Blanc De Gras, Colchagua Valley, Chile 2009	£4.25	£16.95
2. Chardonnay Macon Village, l'Aurore, France 2008	£5.20	£20.75
3. Chardonnay Petit Chablis, Oliver Tricon, France 2008		£25.50
4. Sauvignon Blanc Sancerre, Petit Broux, France 2008		£29.95

### Dry, Crisp, Fruity

5. Chenin Blanc Stormy Cape, South Africa 2008	£3.95	£15.50
6. Unwooded Chardonnay Boobook, Forest Hill, W.Australia 2008	£4.55	£18.25
7. Semillon/Sauvignon La Freynelle, Bordeaux, France 2008	£4.85	£19.50
8. Verdejo Rueda, Marques de Riscal, Spain 2008	£5.60	£22.25
9. Sauvignon Blanc Mansion House Bay, N. Zealand 2008		£23.25

### Medium Dry, Fruity

10. Pinot Grigio Veritiere, Verona, Italy 2008	£4.40	£17.50
11. Viognier Bodegas Santa Ana, Argentina 2006	£4.95	£19.95
12. Riesling Thelema Vineyards, South Africa 2007	£5.50	£22.00

### Medium Dry, Aromatic

13. Gruner Veltliner Hopler, Burgenland, Austria 2008	£5.35	£21.50
14. Gewurztraminer Skillogalee, C.Valley, Australia 2008		£24.35
15. Riesling Fusion II, Hofmann, Germany 2006		£27.25

### Full Bodied, Oaked

16. Chardonnay Planeta, Sicily, 2005		£34.95
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## Rose Wine

17. Zinfandel De Gras, Colchagua, Chile 2009	£4.25	£16.95
18. Pinot Grigio Blush Via Nova, Veneto, Italy 2008	£4.50	£17.95
19. Pinot Noir Notley Gorge, Tasmania 2009		£26.25

## Red Wine

### Easy, Vibrant, Fruit Driven

	175ml	Btl
20. Wildflower J.Lohr, California 2008	£5.75	£23.00
21. Gamay Brouilly, Louis Tete, France 2008	£6.10	£24.35

### Smooth, Elegant & Supple

22. Malbec Santa Ana, Argentina 2008	£4.00	£15.75
23. Merlot Organic, Soleus, Chile 2009	£4.25	£16.95
24. Tempranillo Rioja Crianza, Cerrada, Spain 2006	£6.50	£26.00
25. Dolcetto d'Alba, Parusso, Piemonte, Italy 2007		£28.65

### Medium to Full

26. Pinotage Man, South Africa 2008	£3.95	£15.50
27. Carignan Grotta Rossa, Santadi, Sardinia 2007	£5.45	£21.50
28. Pinot Noir Bourgogne, Charriere, France 2007		£27.25
29. Pinot Noir Southern Tor, N.Zealand 2006		£33.00

### Hearty, Warm & Spicy

30. Syrah/Grenache Cotes du Rhone, Brusset, France 2007	£5.25	£21.00
31. Carmenere Reserva, De Gras, Chile 2008	£5.60	£22.50
32. Shiraz Skillogalee, South Australia 2005		£29.95

### Full Bodied

33. Primitivo Salento, Candido, Italy 2007	£4.95	£19.95
34. Merlot/Cabernet Franc Chateau la Tuilerie, Bordeaux, France 2006		£29.50
35. Cabernet Sauvignon Thelema Vineyard, W.Cape, S.Africa 2005		£34.95

## Sparkling Wine

	125ml	Btl
36. Prosecco Brut, Argeo, Ruggeri, Italy NV		£24.45
37. Pelorus Cloudy Bay, Marlborough, N.Zealand NV		£29.95
38. Henriot Brut, Souverain, Champagne, France NV	£7.50	£40.00
39. Veuve Clicquot Ponsardin Brut, Yellow Label, Champagne, France NV		£50.00
40. Henriot Rose Brut, Champagne, France NV		£60.00

## Premium Bottled Beers

### Abbaye

Leffe Blond 6.6% abv Belgium	£3.85
Leffe Brune 6.6% abv Belgium	£3.85

### Cider

Cassels 7% abv Riverside, Cambridge	£2.95
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### Fruit

Bacchus Kriek 5.8% abv West Flanders, Belgium	£6.75
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### Pale Ale

Little Creatures 5.2% abv Freemantle, Western Australia	£5.20
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### Golden Ale

Duvel 8.5% abv Brussels, Belgium	£5.60
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### Pilsner Lager

Becks 5% abv Bremen, Germany	£3.30
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Budweiser 5% abv United States of America	£3.30
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Corona Extra 4.6% abv Modelo, Mexico	£3.30
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Paulaner Munchen 4.9% abv Munchen, Germany	£2.95
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Staropramen 5.0% abv Prague, Czech Republic	£2.95
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### Premium Lager

Fischer 6% abv Alsace, France	£3.95
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### Suffolk Lager

Calvors 3.8% abv Coddenham, Ipswich	£2.95
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Calvors Premium 5% abv Coddenham, Ipswich	£3.45
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### Trappiste

Chimay Red 7% abv Baillieux, Belgium	£5.10
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Kwak 8% abv Buggenhout, Belgium	£5.50
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Orval 6.2% abv Villers d'Orval, Belgium	£3.95
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### Wheat

Hoegaarden 8.5% abv Grand Cru, Belgium	£3.40
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Erdinger Weiss 5.3% abv Erding, Germany	£4.95
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# The Quay Mill Inn

## To Finish

Honey and Thyme Roast Plums, Port Reduction, Caramelised Pine Nuts, Vanilla Ice Cream £4.95

Suggested Tipple:- Vidal Icewine, Peller Family Vineyards, Niagara, Canada 2008 £9.95 100ml Glass

Chocolate Fondant, Bitter Cocoa Anglaise, Swiss Chocolate Ice Cream £5.95

Suggested Tipple:- Tokaji Aszu, 5 Puttonyos, Royal Tokaji Company, Hungary 2005 £8.95 100ml Glass

Caramelised Black Figs, Mascarpone Mousse, Caramel Syrup £5.95

Suggested Tipple:- Princess Moscato, Peter Lehmann, Barossa, Australia 2009 £4.95 125ml

Almond Panna Cotta, Blackberry Compote, Amaretto Biscuit £4.95

Suggested Tipple:- Muscat Beaumes de Venise, Domaine de Fenouillet, France 2005 £5.95 100ml

Apple and Cinnamon Rice Pudding, Raspberry Sorbet, Apple Crisp £4.95

Suggested Tipple:- Trockenbeerenauslese, Burgenland, Hopler, Austria 2007 £7.95 100ml Glass

East Anglian Farmhouse Cheeses with Chutney, Grapes and Miller's Damsels Biscuits £7.95

Suggested Tipple:- Aleatico di Puglia, Francesco Candido, Salice Salentino, Italy 2002 £6.95 100ml Glass

Tea or Cafetiere Coffee £2.75

Suggested Tipple:- Vin Santo, Castello di Brolio, Tuscany, Italy 2003 £6.95 100ml Glass

## Premium Coffee

American £2.50

Cappucino £2.75

Espresso £1.95

Latte £2.75

Machiato £2.25

Hot Chocolate £2.50

Liqueur Coffee £4.95

## Port

Taylors 10 year old Tawny £3.20

Taylors Late Bottled Vintage 2003 £3.50

Taylors Late Bottled Vintage 2000 £4.00

Warres Vintage 1992 £5.00

Warres Vintage 1980 £6.00

# Foodie Info

## Darwin's Nursery/Farm Shop

A large percentage of our summer berries and vegetables are sourced from Darwin's, just a 5 minute drive from Quy Mill on the A1303 towards Cambridge. Darwin's is a project operated by the NHS Trust who operate the project alongside the physically or mentally impaired. All of the produce we source from Darwin's is organically grown.

## Bread & Oil

Our bread is freshly baked daily by Norths Bakery of Cambridge, which in the restaurant we serve with aged balsamic vinegar, but instead of Olive Oil we serve Extra Virgin Cold Pressed Rapeseed Oil from Hill Farm near Halesworth in Suffolk. Not only is it delicious but it is good for you, it is rich in Omega 3.

## Nibbles

To get your taste buds in the mood we offer a range of homemade and locally sourced nibbles behind the bar including handmade crisps from Fairfields Farm on the Suffolk/Essex border near Colchester, our pork scratchings are produced by our butcher Andrew Northrop of Cambridge using organic free range pork and our famous spiced roasted nuts are twice baked by our own chefs using satay sauce and an indian spice mix.

## From the Orchard

James White is based in Suffolk at Whites Fruit Farm in Ashbocking about 8 miles north of Ipswich, where they have been since 1993. They are the makers of probably the finest collection of freshly pressed apple juices anywhere in the world, as well as Big Tom spicy Tomato Juice and the Great Uncle Cornelius Ginger Beer.

Coton Orchard located near Madingley, Cambridge take select English apples, such as Bramley, Cox and Russet, harvested from their own orchard and simply press, pasteurise and bottle to produce a superior local product that is healthy, refreshing and tastes great!

## Cider

The Pickled Pig Company based in Stretham, Cambridge take great care to produce fine, rich and complex ciders from 100% whole local apples. They do not add any preservatives nor do they pasteurise or filter their ciders. They are natural products and need to be cared for as such (just like fresh milk if you like).

Cassels is a naturally dry "real" cider, hand-pressed and fermented in Cambridgeshire by Sinclair Stevenson. Probably the first commercially produced cider in the history of Cambridgeshire. The cider is made from only pure English apple juice; no preservatives or additives are used. The juice from West Country cider apples is blended with local culinary and dessert varieties. All the apples come from unsprayed orchards and small growers who value the history and tradition of cider making.

Aspalls Suffolk Cyder is produced by the Chevallier family who have lived at Aspell Hall Farm in the parish of Aspell in Suffolk, England since 1702. In 1725, Clement Chevallier inherited Aspell from his cousin and set about making cyder that was not available in Suffolk at that moment in history, it has only ever been made with the fresh pressed juice of whole apples. For 8 generations, the use of concentrates to stretch fermentations has never been part of the Aspell philosophy and continues to be a complete anathema to the family.

## Fish

The majority of our fish is supplied by Wyken Provisions, a small local operation going to market daily and supply us with some of the freshest fish we have ever seen, Lowestoft wild seabass and Aldeburgh cod for example. For a few months of the year we will use Oysters from Orford and Colchester and even Mussels from Brancaster.

# Foodie Info

## Smokery

For 25 years, River Farm Smokery, Bottisham, has been curing and smoking fish, meat and game. Noted in Leith's Fish Bible, River Farm is a thoroughly traditional smokery, where the brick kilns are hand-fired using only the finest quality oak, maple, and whisky barrel chips. Some of the products we make use of from River Farm include Smoked Salmon, Duck and Pigeon.

## Real Ale

Brandon Brewery is one of the county's newest microbreweries opened in the summer of 2005, in the busy market town of Brandon. The brewery is situated in the old dairy of a 15th century cottage, which is the only remaining dwelling, in the lane known locally as Grape Alley, which straddles the River Ouse. There is a tearoom and boats for hire. Situated in the small market town of Brandon on the Norfolk and Suffolk border, the brewery has been open since the Summer of 2005. In that short space of time their list of beers and their customer base has grown steadily..

City of Cambridge Brewery is recognised for the quality of its products and its concern for the environment. In addition to awards for real ales, such as the Beauty of Hop Bronze Award won by Hobson's Choice, the brewery proudly holds a conservation award for the introduction of native reed beds at its site.

Nethergate Brewery has brewed traditional ales in the Stour Valley since 1986, firstly in the small town of Clare, in Suffolk, and then in 2005, moving to a larger brewery on the south bank of the river Stour, a mile or two down river at Pentlow. From the very start our beers have been recognised by their excellence, winning many awards, both regionally and nationally.

## Free Range Organic Pork, Beef and Lamb

Our butcher Andy Northrop of Cambridge supplies us with quality free range beef, lamb and pork daily from Stephen Gawthrop of Cottenham as well as rare breed and organic pork, such as Oxford sandy black or Gloucester old spot from Suffolk Meat Traders of Elmswell near Bury St Edmunds and the celebrated Label Anglais free range chickens, reared by the Farmyard chicken company in Roydon, Essex.

Rare Breed Lamb originates from Wimpole Farm built over 200 years ago. Wimpole Home Farm, is a working farm set amidst both thatched farm buildings and modern farmyards. It is home to many rare breeds of sheep, cattle, pigs, poultry, horses and goats which are rarely seen on farms these days and is one of the Rare Breed Survival Trust's Approved Conservation Centres.

A regular menu feature is our organic Red Poll Beef, which is part of the Suffolk Trinity, is deep red and naturally hornless, and is a magnificent dual purpose breed. It is on the rare breeds list, and originates from the breeding of the Norfolk Red and the Suffolk Dun. Much of the flavour of the beef comes from the fat, which is well marbled and yellowish in colour, indicating a grass-fed animal. The meat is fine-grained and full red in colour.

## Cheese

Our cheese selection includes a wide array of varieties from East Anglia listed below is an insight into a few of our local producers:-

Wobbly Bottom are makers of goat's cheese, cow cheese and ewe (sheep) cheese, Alan and Angela run a small farm situated a mile outside the historic market town of Hitchin in Hertfordshire. The farm has a mixed dairy goat herd of British Saanens, British Alpines, British Toggenburgs and Anglo Nubians all selected for their fine quality milk.

Suffolk Farmhouse Cheeses is a family-run business established in July 2004 by Jason and Katharine Salisbury in Cottenham. From the milk of our own herd of pedigree Guernseys, we produce fine hand-made cheeses by traditional methods. We also make other dairy products and rear our own beef and pork.

Mrs Temple's famous armhouse cheeses from Wighton in Norfolk, hand made from the milk of our own cows. Fully traceable from grass meadows to you. A range of flavours and textures for your cheeseboard and cooking, including soft veined Binham Blue, crumbly Walsingham, Melton Mozzarella, creamy Wighton and the flavoured Gouda type Warhans.