



MENU

Available between 12:00-14:30 & 18:30-21:00

STARTERS

Freshly Prepared Soup £5. (V, NGC)
(Please ask your server for details)

Griddled Asparagus Spears £6 (V, NGC)
Spring Onions, Radish & Rocket Leaves, Parmesan Shavings
*Wine Recommendation Bin 5, Sauvignon Blanc, Honu Marlborough
or Bin 7, Sauvignon Blanc Torrontes, Para Dos*

Cambridgeshire Smoked Chicken & Brie Tart £7
Tomato Salsa & Grilled Brinjal
*Wine Recommendation Bin 3, Chardonnay, Robert & Reeves,
or Bin 4, Chardonnay, Freedom Cross Franschoek*

Chicken Liver Pate £6 (N, A)
Apple & Cider Chutney, Wholemeal Toast
*Wine Recommendation Bin 1, Sauvignon Blanc, Ladera Verde,
or Bin 6, Picpoul de Pinet, Domaine St Louis Languedoc*

Classic Prawn Cocktail £7
Baby Gem, Marie Rose Sauce, Malted Bloomer Slices
*Wine Recommendation Bin 2, Pinot Grigio, Amori
or Bin 6, Picpoul de Pinet, Domaine St Louis Languedoc*

MAINS

Pan Fried Duck Breast £20 (A, NGC)
Braised Savoy Cabbage, Fondant Potato, Prune & Brandy Sauce
Wine Recommendation Bin 11, Shiraz, Robert & Reeves or Bin 13 Pinotage, Freedom Cross Franschoek

Pan Fried North Atlantic Seabass Fillet £17 (NGC)
Crushed New Potatoes, Wilted Spinach & Anchovy Butter
*Wine Recommendation Bin 1, Sauvignon Blanc, Ladera Verde
or Bin 5, Sauvignon Blanc, Honu Marlborough*

Oven Baked Cambridgeshire Chicken Breast £15 (NGC)
Confit Garlic Mashed Potato, Grilled Mediterranean Vegetables & Thyme Cream
*Wine Recommendation Bin 3, Chardonnay, Robert & Reeves
or Bin 16, Pinot Noir, Honu Marlborough*

Twice Baked Beetroot & Emmental Soufflé £14 (V)
Buttered New Potatoes & Dressed Salad
*Wine Recommendation Bin 10, Merlot, Ladera Verde
or Bin 14, Montepulciano d'Abruzzo, Volunte*

Broad Bean & Wild Mushroom Tagliatelle £14 (V)
Basil & Cream Sauce, Topped with Parmesan Shavings
*Wine Recommendation Bin 6, Picpoul de Pinet, Domaine St Louis Languedoc
or Bin 16, Pinot Noir, Honu, Marlborough*

SIDES

Buttered new potatoes £3 Thick Cut Chips £4 Side Salad £4
Buttered Seasonal Vegetables £4 Warm Ciabatta & Butter £3

DESSERTS

Homemade Bread & Butter Pudding £6 (A)
Warm Vanilla Custard

Layered Lemon Cheesecake £6 (N)
Orange Sorbet, Raspberry Coulis

Homemade Profiteroles £6
Filled with Chantilly Cream, Chocolate Sauce

Homemade Sticky Toffee Pudding £6 (N)
Vanilla Ice Cream & Toffee Sauce

Selection of Ice Creams & Sorbet £5

*Wine Recommendation a Glass of Bin 8, White Zinfandel Blush, Robert & Reeves
or Bin 17, Prosecco, Amori Brut NV*

THE
Royal Cambridge
HOTEL

V - Vegetarian A - Contains Alcohol NGC - Non-Gluten Contaminant N - May Contains Nuts

If you have any dietary requirements please see a member of staff, our Chef's will always try to accommodate
*Supplement charge applies, for those guests on certain packages & offers