

# MENU

served 12-9



## STARTERS

Cambridgeshire gin cured trout 9

pickled mustard, dill pickled cucumber, juniper & black olive crumb (gf)

Calamari 8

spring onions, chilli, aioli (gf)

Carpaccio of beef 12

frisee, lemon, grana padana, lilliput capers (gf)

Fresh sourdough 4

balsamic, olive oil (ve)

Burrata 9

heritage tomato, basil pesto, balsamic glaze, wild rocket (gf)

Homemade soup & toasted sourdough 8

ask the team for today's soup (ve,gf\*)

King oyster mushroom 9

pea puree, sugar snaps, wasabi pea crumb (ve,gf)

## FLATBREADS

Pulled pork mojo 18

pickled cucumber, pickled cabbage, frisée, mango  
mojo salsa

Za'atar chicken kebab 18

greek style salad, feta, tzatziki

Hara bhara 17

rocket, roasted peppers, avocado, cherry tomato,  
soy & lemon emulsion (ve)

## SALADS

SERVED AS A LIGHT BITE 7 OR MAIN 12

Classic caesar salad

romaine lettuce, anchovies, bacon, caesar dressing, croutons (v)

Lodge nourish bowl

marinated red cabbage, cucumber, quinoa, edamame beans,  
boiled egg, spring onion, chive, lemon, olive oil (gf,v)

Nicoise

new potatoes, olives, green beans, hard boiled egg (v)

Super salad

avocado, beetroot, lentil, rocket, radish, mixed seeds (ve)

(add smoked salmon, grilled chicken or trout fillet +4)

## SHARING PLATTERS

Baked camembert 9 (or to share 17)

garlic & rosemary, sourdough (v)

Charcuterie meat board 11 (or to share 22)

salami, chorizo, prosciutto, sun-dried tomatoes,  
olives, toasted sourdough (gf\*)

## GRILLS

Churchill burger 18

(beef, chicken or mushroom (ve))

brioche bun, streaky bacon, gruyere, red onion

chutney, Johnnie Walker red label burger glaze

served with chips or skinny fries (gf\*)

Bavette steak 21

skinny fries, parsley butter (gf)

100z rib-eye steak 27

8oz fillet steak 31

300z tomahawk steak 60

(sharing dish)

served with;

rocket & grana padana salad

skin on chips, skinny fries, sweet potato fries (+1) or new  
potatoes

choice of sauce (peppercorn, garlic butter, blue cheese,  
pan gravy) (gf)

## LODGE SPECIALS

Skillet roasted sea bream 20

wilted greens, crushed new potatoes, sauce vierge (gf)

## SIDES

(v,gf,ve\*)

Skin on chips 4.5

(add truffle infused balsamic +1)

Tenderstem broccoli 5

Skinny fries 4

Sweet potato fries 5

Crushed new potatoes 4

Roasted beetroot & garlic 4.5

French beans 4.5

Dressed mixed salad 4.5

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.  
If you have any allergies or questions please let us know before ordering. Prices are VAT inclusive. A discretionary service charge of 12.5% will be added to your bill.  
(VE) - Vegan (V) - Vegetarian (GF) - Gluten Free (N) - Contains nuts | (\*) Can be made GF/V/VE

