
BOXING DAY 3 - COURSE BRUNCH

£65 PER PERSON

EGGS BENEDICT | ROYALE | FLORENTINE

Hambleton bakery muffin, slow cooked honey roasted ham & hollandaise

BAKED DUCK EGG SHAKSHUKA

peppers, harissa, lemon & coriander

POTATO PANCAKE & SMOKED SALMON

dill & mustard crème fraîche

BLOODY MARY SALAD

tomato, celery, grilled sourdough & pickled walnut

CAESAR SALAD

soft boiled hen's egg, Caesar dressing, parmesan and croutons

CHICKEN LIVER PÂTÉ WITH A MADEIRA JELLY

potato bread, bitter leaves and golden raisin

DRIED AGED ROAST BEEF & BONE GRAVY

Yorkshire pudding, beef fat roasted potatoes and seasonal vegetables

SUFFOLK HAM WITH HONEY CLOVE AND ORANGE GLAZE

apple sauce, roasted potatoes & seasonal vegetables

LOCALLY SHOT PHEASANT, SMOKED BACON & PARSLEY PAN JUICES

savory bread pudding & braised red cabbage

OMELETTE ARNOLD BENNETT

smoked haddock, cheese sauce and parsley

SALMON ESCALOPE WITH BUTTER SAUCE

caramelised cauliflower, pike roe and sea beet

POACHED HEN'S EGG & AVOCADO ON SOURDOUGH

grilled sourdough, toasted pumpkin seeds & croquette

POTATO GRATIN PIE (VE)

Lincolnshire poacher and comté cheese, Brussels sprouts and parsnip

KEDGEREE & QUAIL EGGS

curried braised rice, BBQ Brussels sprout leaves, coriander, lime & yoghurt

CRÈME CARAMEL

brandy prunes & orange glass

CHOCOLATE SORBET

Baileys, nuts & fruits disc

CROISSANT BREAD & BUTTER PUDDING

caramel chocolate chips & croissant crisps

RHUBARB CRUMBLE & CUSTARD CHOUX

marinated rhubarb & vanilla custard

BRITISH CHEESE SELECTION

ICE-CREAM SUNDAE

selection of chocolate, caramel or fruit sauce

CHILDREN'S MENU

Just like our grown-up menus, all the meat is sustainably sourced from local farms, and things like sugar and salt are used in careful moderation.

STARTER AND MAIN 16

STARTER, MAIN AND DESSERT 20

STARTERS

MELON BOAT WITH ORANGE SAILS

a super-sweet fruity treat inspired by the Cambridge University rowing team who practice on the river near the University Arms

POTTED VEGETABLE STICKS

crunchy carrot and cucumber batons to dip in a special herby mayonnaise sauce



Please inform your server should you have any allergies or intolerances we need to be aware of.

A discretionary service charge of 12.5% will be added to your bill. VAT is included.

MAINS, SERVED WITH YOUR FAVOURITE VEGETABLES...

GRILLED CHICKEN BREAST

mash & gravy...

...inspired in a classic British dish from the 19th century, the famous "Bangers & Mash"

MAC & CHEESE - ADD HAM HOCK FOR A MEATIER VERSION

Oglesfield, Cheddar, Emmental...

...its origins trace back to cheese and pasta casseroles dating to the 14th century in Italy and medieval England

FISH AND CHIPS

crisp battered fillets of sole...

...a British classic that was introduced into Britain by Portuguese

FANCY DESSERT?

TUCK INTO A SOFT WHIPPED ICE CREAM OF THE DAY.....6

...just ask your server what today's flavour is.



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