Gonville Kitchen

## Welcome to Gonville Kitchen

Our menu is a celebration of seasonal British produce, thoughtfully paired with Mediterranean ingredients and techniques. From the elegance of a wild garlic velouté to the comforting richness of beer-battered cod, each dish is crafted to bring together the best of both culinary worlds. Expect refined classics, vibrant flavours, and a touch of sunshine on every plate.

Small Plates		Our Kitchen Signatures	
Sourdough bread with a trio of butters and olive oil (v/ve)	6	35 day aged sirloin steak 8oz potato terrine, gremolata	32
Seasonal risotto please ask server for today's risotto (v/ve)	14	Rib eye 12oz potato terrine, peppercorn sauce	36
White onion soup crispy shallot, herb butter (v/ve)	9	Cambridge beer battered cod triple cooked chips, pea and mint sauce, tartare  Butternut squash and ricotta tortellini 20 squash velouté, sage oil, squash crisps (v)	22
Three-way beetroot salad goat cheese bon bon (v/ve)	15		
Tempura oyster served in shell oyster mayonnaise, caviar (3 shells)	18	Lamb rump mint crust, braised shallot, white onion puree, port jus  Cod ballotine	28
Pan seared scallops red pepper velouté, scallop roe crumb,	17		26
Duck leg terrine	16	wild garlic velouté, anchovy pesto, tempura anchovy	20
Stuffed courgette flower crispy capers, compressed cucumber, nasturtiums (v/ve)	14	Salt baked celeriac apple, blue cheese sauce, walnuts (v/ve)	17
		Pan seared sea bream English asparagus, baby turnip, Champagne cream sauce, coral tuile	29

## Sides

Koffman fries add parmesan	<b>7.5</b> 2
Roast carrots chives (ve)	7
Tender stem broccoli romesco sauce (ve)	7
White asparagus butter emulsion (v)	7
Heritage tomato and pea shoot salad basil pesto, olive oil (ve)	6