



**THE LODGE**  
DUXFORD

### APERITIFS: 10

#### Negroni

gin, sweet vermouth, orange peel, campari

#### The Lodge Sour

Woodford reserve whisky, maple syrup, lemon,  
egg white, cinnamon

#### Aperol spritz

prosecco, aperol, soda, orange

### CHAMPAGNE COCKTAILS: 15

#### Kir Royale

Creme de Cassis, Champagne

#### Apple pie Mimosa

apple pie vodka, prosecco, apple cider

### FIZZ BY THE GLASS

Prosecco Spumanté Vispo Allegro 6

Saffron Grange Seyval 2017 7.5

Henriot brut Souverain Champagne 9

### NIBBLES 3.5

Bowl of mixed olives

Dry roasted peanuts

Wasabi Crunch

Home-baked bread and oil/whipped butter

### STARTERS

Scallops 12

olive tapenade, spiced pumpkin seeds, natural yogurt, olive crisp, coriander

Pigeon breast 9

blackberry syrup, baby turnip, black pudding

Baked Camembert sharing dish v 17

autumn spiced cranberry, sourdough croutes, watercress

Munchkin pumpkin ve gf 9

wild mushrooms, curried lentils, pumpkin seeds

Beef carpaccio gf 11

pear pickled fennel, frisee, grana padana, lemon yoghurt dressing

### MAINS

Pan roast duck breast gf 21

boulangere potato, baby carrot, caramelised fig, ruscoff onion,

butternut squash puree

Seared Hake gf 19

caramelised cauliflower, roast beetroot, crispy kale

Rib-eye steak gf 24

chimichurri, rocket salad, skin on chips

The Churchill burger 16

smoked bacon, onion relish, gruyere, Johnnie Walker red label glaze,

skin on chips

Pearl barley ve gf 17

roasted pepper, sundried tomato, olive, rocket, soy milk emulsion

Gnocchi ve 18

grana padana and sunflower seed pesto, sundried tomatoes

Chicken ballottine gf 19

chateau potato, wild mushroom, glazed chicory, artichoke puree

### SIDES 3.5

ALL gf ve

tenderstem broccoli

mixed salad

rosemary and thyme roasted chantenay

carrots

Mediterranean vegetables

Skin on chips

add truffle balsamic vinegar +£1

### DESSERTS

Lemon sponge ve 8

meringues, almond cream, lemon gel

Sticky toffee pudding v 7

vanilla ice cream

Pannacotta 8

spiced blackberries, crispy oats

Chocolate mousse gf 8

chocolate crumb, orange

Affogato v

Espresso, vanilla ice cream, cantuccini 7

Selection of British cheese 11

Cracker selection and rustic bread

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.

@thelodgeduxford