



NIBBLES 4

Designed to have with your favourite aperitif or cocktail

Bread, olives and olive oil
Crispy salted kale
Nocellera olives
Wasabi nut mix
Dry roasted peanuts

APERITIFS

Negroni 10

- Gin, sweet vermouth, Campari, orange peel

Whiskey Sour 10

- bourbon, orange, egg white, lemon juice

Elderflower and Cucumber 15

- Champagne, vodka, elderflower, cucumber

Glass of Saffron Grange Sparkling wine 7.5

- Extra brut, Seyval Blanc Reserve

Prosecco Spumanté 'Vispo Allegro' 6

SHARING BOARDS

*For a minimum of 2 people
available as whole boards or as a half & half option*

- Charcuterie meat board: 11 / person

salami, chorizo, prosciutto, sun-dried tomatoes, olives, toasted sourdough

- Selection of marinated vegetables: (VE) 9 / person

charred courgette, aubergine, dressed artichoke, roasted pepper, hummus, toasted sourdough

- Local cheese selection: 11 / person

caramelised onion chutney, grapes, millers crackers (please ask your host for today's selection)

COCKTAILS 10

Mojito

*Classic | Strawberry | Raspberry
white rum, lime, mint, gomme syrup*

Pornstar Martini

*vanilla vodka, passoa liquor, vanilla syrup,
passion fruit, lime juice, prosecco*

Bramble

*gin, lemon juice, gomme syrup,
creme de mure*

Blackberry Tom Collins

*gin, gomme syrup, creme de mure,
soda water*

Elderflower Tom Collins

gin, gomme syrup, elderflower

Disaronno Sour

*disaronno amaretto, egg white, lemon juice,
gomme syrup*

Espresso Martini

vodka, espresso, coffee liqueur, coffee beans

Bloody Mary

*vodka, tomato juice, lemon juice,
Worcestershire sauce, tabasco,
celery salt*

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.

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LIGHT BITES

*These dishes are perfect as a starter, light lunch
or mixed with the sharing boards for a tapas style meal.*

- Calamari, chilli, spring onion, garlic aioli (GF) 9
- Beef carpaccio, oak leaf, caper berries, baked Grana Padano, radish (GF) 12
- Tuna ceviche, avocado, red onion, coriander, chilli (GF) 9
- Crispy duck salad, watercress, spring onion, balsamic semi-dried tomato, micro leaf salad, sesame and soy (GF) 9
- Caprese salad, mixed heritage tomato, buffalo mozzarella, basil (GF, V) 8

LARGER PLATES

- Pork t-bone chop, seasonal garlic greens, chilli & pineapple salsa (GF) 17
- Spiced falafel, flat bread, roasted red pepper, avocado, tahini dressing, coriander (VE) 16
- Za'atar spiced chicken kebab, flatbread, Greek feta salad, tzatziki 18
- Pulled spiced lamb, flatbread, watercress, zhoug sauce, cherry tomato, spring onion, pomegranate 21
- Pan seared salmon, charred baby gem, buttered peas, parsley & dill yoghurt, scorched orange (GF) 18
- Baked sea bass, roasted cherry tomatoes, fennel, basil, green beans, chickpeas (GF) 18

The Churchill burger - our take on the classic burger, with a nod 16

Choose from:

Seasoned local beef | grilled chicken breast | seeded wild mushroom patty

*Served with smoked bacon, onion relish, Gruyere, Johnnie Walker red label glaze, skin on chips/skinny fries
& dressed leaves*

SALADS

As a main dish 12 or light bite 6

- Caesar: romaine lettuce, Grana Padano, Caesar dressing & toasted sourdough croutons
- Maple roasted pear, toasted walnut, dressed wild rocket (GF, VE)
- Tuscan panzanella: heritage tomatoes, red onion, toasted sourdough, cucumber, olives, fresh basil (VE)
- Niçoise: mixed baby leaf, green beans, olives, new potatoes, hard-boiled egg, sun-dried tomato (GF)
- Quinoa and avocado salad, mixed leaves, heritage tomatoes, spring onion, salsa verde, toasted seeds (GF, VE)

Add an item from the grill to the salad of your choice

chicken breast +4 - tuna steak +9 - salmon fillet +4 - beef fillet +14 or ribeye +13 - feta +4

FROM THE GRILL

Ribeye steak 24 - 6oz Fillet of beef 28 - Tuna steak 20

*- all served with skin on chips or skinny fries,
rocket & Grana Padano salad and your choice of sauce:
chimmichurri, garlic butter, zhoug (GF)*

SIDES 4

- Hand cut skin on chips | Skinny fries (GF, VE)
- Crushed new potatoes, garlic Sicilian olive oil (GF, VE)
- Tenderstem broccoli, lemon & garlic salt (GF, VE)
- Sautéed sugar snaps peas with lemon and sesame (GF, VE)
- Dressed mixed salad (GF, VE)

DESSERTS

- Duxford Mess: Chantilly cream, fresh berries, meringue, berry compote, sweet basil syrup (GF) 7
- Belgian chocolate brownie, honeycomb pieces, salted caramel ice cream 8
- Sticky toffee pudding, rich toffee sauce, vanilla ice cream 8
- Cheesecake of the day 7
- Vanilla pannacotta, poached seasonal fruit, crispy granola 7
- Affogato - espresso, biscotti, vanilla ice cream 7
- Cheeseboard selection, caramelised onion chutney, grapes, millers crackers 11