

## STARTERS

Cambridgeshire gin cured trout 9 (gf)  
pickled mustard, dill pickled cucumber, juniper & black olive crumb

Ham hock terrine 8 (gf\*)  
piccalilli, frizzee, sourdough

Calamari 8 (gf)  
spring onions, chilli, aioli

Soup of the day, toasted sourdough 8 (ve\*/gf\*)

Ask the team for today's soup

Baked camembert 9 (or to share 17) (gf\*)  
garlic & rosemary, sourdough (v)

## MAINS

Classic Caesar salad 12  
Romaine lettuce, Caesar dressing, croutons, bacon, anchovies  
(add chicken or trout fillet +4)

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

## LODGE ROASTS

1/2 Roast chicken 21 (gf\*)

Treacle cured roast sirloin 24 (gf\*)

Roast pork loin 21 (gf\*)

Wild mushroom and seeded roast 18 (ve/gf\*)

all served with a selection of seasonal vegetables, thyme roasted potatoes, Yorkshire pudding and pan gravy

## DESSERTS

Chocolate brownie, chocolate crumb, salted caramel ice cream 9 (v)

Sticky toffee pudding, rich toffee sauce, vanilla ice cream 8 (v)

Duxford mess, mixed berry meringue, chantilly cream, mint syrup 8 (gf)

Yorkshire pudding stuffed with salted caramel ice cream, toffee sauce 8

Affogato, espresso, biscotti, vanilla ice cream 8 (v)

Artisan cheese plate, sourdough crackers, cherry & amaretto jam 12 (v)

# Sunday

## SUNDAY SPECIALS

Skillet roasted sea bass 20 (gf)  
wilted greens, crushed new potatoes, sauce vierge

## SIDES 4-5

Skin on chips (gf, ve)

Skinny fries (gf, ve)

Crushed new potatoes (gf, ve)

Roasted cauliflower cheese (gf, ve)

Roasted beetroot & garlic (gf, ve)

Sourdough, balsamic, olive oil (ve)

French beans

Did you know that we serve  
Afternoon Tea? An ideal  
way to catch up with friends  
and family.

visit our website for more information  
[thelodgeduxford.com](http://thelodgeduxford.com)