Gonville Kitchen

À La Carte

## Welcome to Gonville Kitchen

Discover the perfect harmony of British and Mediterranean flavours. Our menu features contemporary small plates, Kitchen signatures dishes and sides, crafted with seasonal and local ingredients to offer a vibrant and unforgettable dining experience.

Small Plates		Our Kitchen Signatures	
Selection of homemade bread served with butter and olive oil	6	35 day dry aged sirloin steak (8oz) shaved truffle, pea shoot, Parmesan and tomato salad Ribeye 12oz	32
Seasonal risotto Parmesan (v)	14		
Seasonal homemade soup sourdough (v)	9	crispy potato terrine and peppercorn sauce made with five types of peppercorn	
Avocado and corn salad blackberry dressing (ve)	12	Hay smoked venison loin celeriac purée, braised radicchio, celeriac crisp and burnt blood orange gel	29
Roasted aubergine baba ghanoush (ve)	10	Cambridge beer battered cod triple cooked chips, warmed minted	22
Crispy peppered calamari aioli	14	crushed peas and tartar sauce	
Trio of bruschetta parmigiana, fresh tomato and	14	Smoked pork tenderloin burnt leek powder, leek purée, braised leeks, glazed cheek and Madeira jus	28
spinach with soft cheese  Cured salmon avocado purée, dill and charred orange	15	Beetroot tartare potato crisps, beetroot emulsion and apple purée (ve)	16
Chicken skewers tzatziki	16	Charred monkfish tail sea vegetables, fennel and squid ink purée and crushed rate potatoes	26
Sides		Grilled cauliflower romesco sauce, salsa verde and caper crumb (ve)	17
Koffman fries (v) add truffle and Manchego	7.5 9.5		
Tender stem broccoli confit lemon and smoked tomato sauce (ve	7 e)	Torched prawn tagliatelle roasted prawn bisque and dill oil	22
Spiced heritage carrots lime dressing, sesame and chives (v)	7		
Fine beans Parmesan	6		
Mixed leaf salad with a sun-dried tomato pesto	5		