









This site was once a large marsh, fed by the River Great Ouse, but in the 1950s gravel extraction created a series of small lakes and pools which survives today. The gravel was mainly used in road and industrial construction, but today the old gravel pits are home to an abundance of wildlife, flora and fauna; a magical place for all of us to enjoy.

EVERYTHING YOU SEE WITH THIS LOGO











IS SOURCED FROM WITHIN 25 MILES

WHILE YOU WAIT






CHORIZO SAUSAGES 	4.5	MARINATED OLIVES  	3.5
Red wine butter emulsion			
SWEET POTATO FALAFEL  	4.5	BOCCONCINI  	3.5
Red pepper hummus, coriander aioli		Sun-dried tomatoes, pesto	
SALT & PEPPER SQUID	4.5	WARM SALT CRUSTED FOCACCIA 	4
Sweet chilli sauce		Butter	

STARTERS











ROAST FIG 	8	SOUP  	7
Goat's cheese, honey, ciabatta		Potato, spinach, leek	
BBQ CAULIFLOWER WINGS 	7	CONFIT DUCK SALAD 	8
Ranch dip		Watermelon, lime, chilli, soy, cashews	
SHREDDED HAM HOCK 	7	HOT SMOKED SALMON 	7.5
Applewood gel, focaccia		Sour cream, pickled cucumber, crispy capers	
BLOWTORCHED MACKEREL 	7		
Pickled carrot, orange			

THE GRILL








The meat in our grill section is sourced from Woburn Country Foods, just 16 miles away and is cooked over a chargrill.
All steaks are served with onion rösti loaf, confit tomato, chunky chips.

28-DAY AGED 10oz SIRLOIN STEAK*  	27.5			THE CLUCKING CLUB BURGER	15
28-DAY 8oz AGED FILLET STEAK*  	32	GRAVEL PIT 8oz BURGER* 	15.5	Charred brioche bun, butterflied chicken breast, chorizo, tomato, hickory BBQ sauce, smoked Applewood cheese, cos lettuce, French fries	
16oz T-BONE STEAK*  	35	Charred brioche bun, gherkin relish, cos lettuce, tomato, cheese, French fries			
Add cracked black pepper sauce, blue cheese sauce or Bearnaise sauce 	2.5	Add bacon	1.5	BBQ JACKFRUIT BURGER 	14
				Toasted vegan brioche bun, cos lettuce, tomato, gherkin relish, French fries	

MAINS

SEARED DUCK BREAST 	18	LINGUINE 	13	FISH PIE 	15
Dauphinoise potatoes, crushed peas, shallot puree, port sauce		Wilted spinach, wild mushrooms, sun-dried tomato cream sauce, shaved parmesan		Hot smoked salmon, cod, tiger prawns, mashed potato gratin, green beans	
CELERIAC STEAK  	14	Add chicken 	4	CHICKEN FAJITAS 	15.5
Mash potato, green beans, wild mushroom sauce		Add salmon fillet 	5	Mixed peppers, red onion, salsa, sour cream, cheese, guacamole, tortilla chips, charred wraps	
SALMON FILLET	16	ROASTED COD LOIN 	15	TRUFFLE CHICKEN 	16
Squid ink tortellini, prawn mousse, pea puree, confit cherry tomatoes, banana-shallot		Crushed peas, tartare sauce, chunky chips		Fondant potato, spiced carrot puree, baby leeks, carrot crisps, jus	


















SALADS

CAESAR SALAD   	11	SUPERFOOD SALAD  	12
Cos lettuce, herb croutons, parmesan cheese, Caesar dressing		Trio of quinoa, chickpeas, edamame beans, beetroot, dried cranberries, vegan feta, pickled cucumber	
Add chargrilled chicken breast or sweet potato falafel 	4		
Add salmon fillet 	5		

SIDES

CHUNKY CHIPS 	4	SUPERFOOD SALAD  	4
FRENCH FRIES 	4	CAESAR SALAD   	4
BUTTERED GREENS 	4		












DESSERTS

SPICED APPLE CRUMBLE TART 	7.5	RASPBERRY & RHUBARB FRANGIPANE TART  	7.5	CHEESE & BISCUITS	11
Rum & raisin ice cream		Crème Anglaise		Cambridgeshire duke blue, Somerset Driftwood goat's cheese, Norfolk Baron Bigod brie, Somerset smoked Westcombe cheddar, Bedfordshire Bevistan dairy sheep's cheese, selection of sourdough crackers, water biscuits, fruit chutney	
CHOCOLATE TRUFFLE TORTE   	7.5	POACHED PEAR  	7.5		
Blackberry gel		Spiced red wine, vanilla, Greek yoghurt			
CAMBRIDGE BURNT CREAM  	7.5	ICE CREAM & SORBET SELECTION 	7		
Orange shortbread		Vanilla pod, chocolate, spiced rum & raisin, 			
STICKY TOFFEE PUDDING  	7.5	vegan vanilla ice cream 			
Vanilla pod ice cream		sherbet lemon sorbet, raspberry sorbet, 			
		gin & tonic sorbet 			

 Gluten-free  Gluten-free option  Vegetarian  Vegan  Vegan option

Allergies and intolerances: please be aware the menu description does not list all ingredients. Please speak to a member of staff, prior to ordering, if you have any food allergies or intolerances, or queries about ingredients in your meal.
Dishes marked as GFO and VEO can be adapted to suit. A discretionary service charge of 12.5% is added to your bill, which is shared entirely with the team. *8oz steak approx. 225g uncooked weight. 10oz steak approx. 284g uncooked weight.
16oz steak approx. 450g uncooked weight. All prices shown are in pounds sterling; we do not accept cash payments.

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	WINE	125ML	175ML	250ML	BOTTLE
SPARKLING WINE					
Prosecco DOC IL Castelli Italy		6.75			36
Il Castelli Prosecco Rose Italy		6.75			36
WHITE WINE					
Cramele Recas Pinot Grigio Romania  		5.25	6.5	9	26
Via Alta Sauvignon Blanc Reserva Chile 		5.5	7	10	28
Jarrah Wood Semillon Chardonnay Australia		5.75	7.25	10.5	30
RED WINE					
Chianti Classico Sant' Ilario Italy 		6.75	8.75	12.5	36
Via Alta Merlot - Reserva Chile  		5.5	7	10	28
Healy & Gray Estate Malbec Bonarda Argentina  		5.75	7.25	10.25	30
ROSE WINE					
Cramele Recas Pinot Grigio Rosé Romania 		5.25	6.5	9	26
Monterey Bay Zinfandel Rose USA  		5.25	6.5	9	26

SIGNATURE COCKTAILS

Espresso Martini | 10.5
Absolut vanilla, Kahlua, Mosso Fairtrade espresso coffee, garnished with coffee beans

Pornstar Martini | 10.5
Absolut vanilla, passionfruit, orange juice, Bottle Proof syrup, lime juice, garnished with orange

Cosmopolitan | 10.5
Absolut citron, triple sec, cranberry juice, lime juice, garnished with orange

The Gravel Pit, Smoked Old Fashioned | 11.5
Smoked single malt English whisky, angustura, sugar syrup, orange, smoked woodchip

LOW AND NO ALCOHOL

Belle & Co Sparkling Wine | England | 0% | Bottle | 17.5

Belle & Co Sparkling Rose Wine | England | 0% | Bottle | 17.5

Tanqueray Gin | England | 0% | 3.5

San Miguel Lager | 0% | 330ml | 3.5

South West Orchards Cider | 0% | 500ml | 5.5

Adnams Ghost Ship Beer | 0% | 500ml | 5.5

Brooklyn Special Effects Draught Lager | 0.4% | PINT | 5.75

BEER AND CIDER

Carlsberg Lager | 4% | Pint | 5

San Miguel Lager | 5% | Pint | 5.75

Poretti Lager | 4.8% | Pint | 6

Marstons Shipyard IPA | 4.5% | Pint | 6.25

Kingstone Press Cider | 4.7% | Pint | 5.5

HOT DRINKS

Double Espresso	3.75
Espresso Machiatto	3.75
Americano	3.75
Flat White	3.9
Cappucino	4
Latte	4
Moca	4.25
Hot Chocolate	4.25
Pot of Tea	3.75
Fruit/Herbal Tea	3.75



Every cup of coffee you purchase directly supports the Meru Community & Ruiga School

Soy, almond or oat milk at no extra cost.

See full drinks list for a wider range of beverages.