

PARKER'S TAVERN 1834

AFTERNOON TEA

Cambridge has always been a city for dreamers; a city that nurtures the minds of men and women who want to learn things, make things and change things. For me, Cambridge is also home. This is why I've returned: to learn from the city's legendary innovators, and create delicious food — from dark football-shaped truffles paying homage to the Gownsmen who drew up the rules of modern football, to a trio of sandwiches that I think the Earl of Sandwich himself would relish.

TRISTAN WELCH

SAVOURIES

CRAYFISH PASTRY BOATS

In 1829, an undergraduate at St John's, Charles Merivale, challenged his pal who was studying at Oxford University to a rowing race. Thus, The Boat Race was born. My tribute to Merivale's wager is a puff pastry rowing-boat with a thumb of fresh crayfish.

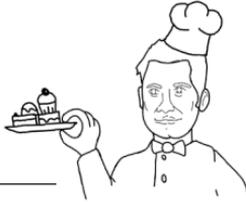


MUSKS SAUSAGE ROLL

I've also served a hot sausage roll, stuffed with rich pork shoulder sausage meat prepared by Musks of Newmarket. Long the finest butcher in town, it's said Cambridge wives knew their husbands had been at the races if they came home with a bag of these distinctive Newmarket snacks. This local butcher also holds a Royal Warrant, and their sausages are said to be a staple at the Royal breakfast table.

PARKER'S FINEST BATSMAN

Sometime around 1900, a Cambridge slater, John Cooper Hobbs and his young son Jack appeared on Parker's Piece with a bat and ball. Little did Hobbs senior know, as he bowled for Jack on that sunny summer evening, that his boy would one day become Sir Jack Hobbs, the nation's greatest cricketer: scorer of 61,760 runs and 199 centuries in first class cricket. (Our 'Sir Jack's Bat' cocktail pays tribute to this remarkable Cambridge sportsman.)



TRIO OF SANDWICHES

The story of John Montagu, 4th Earl of Sandwich, is well-known, and his simple culinary invention — the humble sandwich — has stood the test of time. In his student days Montagu studied at Trinity College, and may well have been the first student to scoff a sandwich on Parker's Piece between lectures. Inspired by this thought I've added some Cambridge-inspired flourishes of my own.

CORONATION CHICKEN

with charred apricots

I've captured the spirit of the original Coronation Feast on Parker's Piece with this Coronation chicken recipe stripped back to its delicious essentials — highlighting the vibrance of spices and fresh herbs and the juiciness of apricots.

HOUSE-CURED SPICED BEEF

with Norfolk mustard & Parker's pickles

Long before the cows that now graze Midsummer Common, beef cattle used to graze Parker's Piece too. The restaurant's namesake Edward Parker had a small herd and their spirit lives on in the dark, ferrous notes of spiced beef in this thick, iconic English sandwich.

CHALK STREAM SMOKED TROUT

with wild riverbank herbs

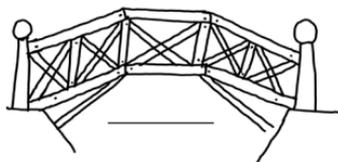
The gently-smoked trout in this rye bread sandwich has been cured to my own recipe. In order to give diners a true taste of the riverbank there's sansho pepper, recalling the peppery notes of watercress growing wild on the banks of the Cam. There are also notes of malt, hops, beet molasses and citrus-y sorrell, all of which grow in the fields beside the river, subtly flavouring the water and feeding the nearby fields and meadows.

SWEETS

PLUM PUDDING SCONES

with caramelised apple butter, raspberry jam and clotted cream

To feed the enormous crowd that gathered on Parker's Piece for Queen Victoria's Coronation in 1838, local cooks baked nearly half a ton of plum pudding. My plum pudding scones have retained all the rich, fruity flavours of those original puds, with the light fluffiness of a freshly baked scone. The caramelised apple butter is a tribute to Isaac Newton, alumni of Trinity college. The only question that remains is which to spread first: the cream or the jam?

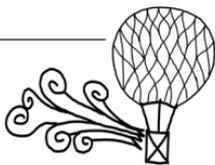


A BRIDGE TOO FAR

An abundance of brilliant engineering minds have helped build some amazing bridges in Cambridge. The wooden Mathematical Bridge at Queens' College is one particularly striking example. Another is the Bridge of Sighs at St John's College, from which an entire car was hung by ingenious pranksters in 1963 (and again in 1968) causing havoc for people punting on the river.

FLIGHTS OF FANCY

I've brought together this selection of my favourite Cambridge treats — inspired by college suppers, local history and sporting pioneers — in a flight of fancy like the hot air balloon that landed on Parker's Piece for the Coronation Feast.



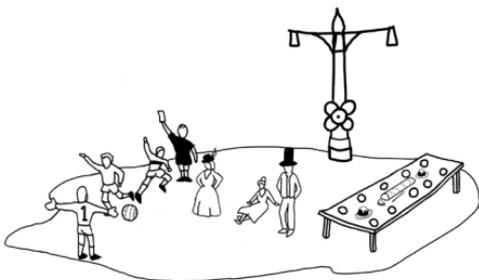
ICED SAFFRON AND ROSE CAKE

The growing of this rarified spice was pioneered in the nearby town of Saffron Walden in the seventeenth century. I've used the complex, luxurious taste of saffron to temper the sugary-sweet glaze on these iced cakes.

RICE PUDDING MACAROON

Bernard Charles Saunders, a chemist at Magdalene College, helped the allies investigate the Nazi's chemical weapons during the Second World War. Lacking facilities to test these new substances, Saunders tested them himself, and the only pudding he could stomach after a tough day in the lab: good old rice pudding. The college has kept rice pudding on the menu in his honor ever since, and I've done the same with this light rice pudding macaroon.

PARKER'S FOOTBALL TRUFFLES



The rules of football as we know them were originally drafted by Cambridge University Gownsmen who played the beautiful game on Parker's Piece. For this treat I've mixed some of my favourite dark, single estate chocolate with traditional spices into the kind of treat I think the gownsmen would have appreciated at the end of a long game.

DUKE OF CAMBRIDGE TART

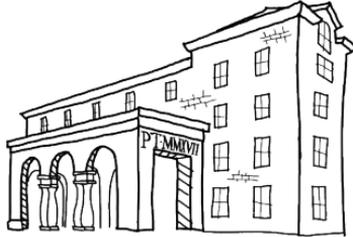
The Cambridge tart pre-dates the iconic cherry bakewell, but it's no longer as well known. I'm determined to change that with my take on this eponymous Cambridge treat: layers of richly candied lemon and orange peel, encased in a crisp and sticky biscuit base. In case you're already full, this dessert can be packaged to enjoy later.

SIR ISAAC NEWTON'S APPLE

The story goes that Newton's theory of gravity took shape when an apple fell on his head as he walked through the grounds of Trinity College. Scholars have debated the accuracy of this account, but both Trinity College and the Cambridge Botanic Gardens claim to have descendants of the original apple tree that inspired Newton.

My fruity treat in the scientist's honour is a glazed apple mousse with a centre of compote.





A CHRISTMAS MIRACLE?

The Night Climbers of Cambridge was published by an anonymous student in 1937 and became an immediate cult classic. The book dealt with the best ways to scale the city's oldest, grandest colleges, and has inspired generations of Cambridge climbers — including the prankster who placed Santa hats on the looming spires of Kings' College Chapel in 2009. Steeplejacks were called to remove the building's festive wear, costing thousands of pounds.

HOT DRINKS

Cambridge is a city that loves hot drinks more than most: on a wintry day in the city it's hard to spot anyone without a hot drink in hand. Fittingly, it was a Cambridge professor, Sir James Dewar of Peterhouse College, who made this possible when he invented the Thermos flask in 1892. The tea ceremony at Parker's Tavern, however, harks back to a pre-Thermos era, when taking tea was about simply sitting, talking, and enjoying the pleasures of a brew.

DRINKS

P'T TIPS TEA

To paraphrase Magdalene College's C S Lewis: I don't believe in a cup of tea too big, or a cookery book too long. My very own blend of tea leaves is a tongue-in-cheek homage to the nation's favourite tea brand, providing a balanced, medium-strength cup with a bright amber hue and a light, malty flavour.

COFFEE

Our hand-roasted coffee is supplied by Union Coffee, who work directly with small-scale farmers to fairly source some of the world's finest coffee beans, which they roast in small, artisanal batches. Our University Arms espresso blend provides notes of tangerine, chocolate and macadamia nut, evolving into pecan, vanilla and buttery shortbread when milk is added.

HOT "THINKING" CHOCOLATE

More than a drink, our hot chocolate starts life as a rich homemade ganache for you to stir into a cup of hot milk until it's sufficiently chocolatey.



SOMETHING STRONGER

Charles Yorke, Member of Parliament for Cambridgeshire from 1863 to 1873, didn't do things by halves. The original Champagne Charlie, if Yorke was picking up the tab he would insist that his guests drink nothing but Champagne. If you're in the company of a Champagne Charlie, or fancy yourself as one, try a glass of our Charles Heidsieck NV Brut Réserve Champagne (£59 per bottle, or £12 per glass) or ask to see our Cambridge-inspired cocktail menu.

IT'S RAINING GARGOYLES

The leering stone gargoyles hanging from many a Cambridge college roof are enough to give you the creeps, but these ghoulish statues actually serve a rather mundane purpose, to channel rainwater away from buildings. Over time this water can wear through the gargoyles' attachment to the building, and they've been known to come crashing down to earth, narrowly missing passing students.



CAMBRIDGE BURNT CREAM

College cooks were cooking a variant of this iconic creamy dessert topped with scorched sugar long before French chefs ‘invented’ crème brûlée. In my personal library of antique recipe books, I’ve found references to this Cambridge recipe as far back as 1740.

PARKER'S TAVERN est. 1834

AFTERNOON TEA

AFTERNOON TEA

a delicious selection of savouries & sweets created by our chef

Tristan Welch..... £33

AFTERNOON TEA WITH CHAMPAGNE

with a glass of Charles Heidsieck NV Brut Réserve Champagne £45

TEA

P'T TIPS £3.75
Assam £3.75
Chamomile £3.75
Darjeeling £3.75
Earl Grey £3.75
Elderflower Lemon £3.75
English Breakfast £3.75
Fresh Mint £4.00
Fujian Oolong £3.75
Garden Berries £3.75
Green Sencha £3.75

Gunpowder £3.75
Jasmine Blossom £3.75
Lapsang Souchong £3.75
Licuorice Mint £3.75
Longjing £3.75
Masala Chai £3.75
Milk Oolong £3.75
Persian Rose £3.75
Rooibos Breakfast £3.75
Strawberry & Mango £3.75

COFFEE

BODOLINK, BRAZIL

FILTER COFFEE £3
Americano £3.25
Cappuccino £3.50
Double Espresso £2.80
Double Macchiato £2.95

Espresso £2.50
Flat White £3.00
Hot Chocolate £3.00
Latte £3.50
Macchiato £2.65
Mocha £3.5

CHAMPAGNE

NV Brut Réserve, Charles Heidsieck, Champagne, France £12/£59
NV Rosé Réserve, Charles Heidsieck, Champagne, France £79

Please do inform us should you have any allergies or intolerances we need to be aware of. We cannot guarantee the absence of all allergens in our dishes.

A discretionary service charge of 12.5% will be added to your bill.

Menu is subject to availability.

Master Copy.

