

PARKER'S TAVERN e1834

PARKER'S APÉRITIFS

CHAMPAGNE CHARLES HEIDSIECK, BRUT RÉSERVE NV.....	£12
ENGLISH SPARKLING GUSBOURNE ROSÉ 2015.....	£12
CAMBRIDGE DRY GIN & TONIC	£8.95
SUMMER TRUFFLE NEGRONI	£14

STARTERS

PARKER'S CURED SALMON our own 'Grantchester cure' served with wild herb & caper salad.....	£10
ROASTED CEP MUSHROOMS (V, VE*) with garlic, parsley & shallots.....	£16
HAND-DIVED SCALLOPS COOKED IN THEIR SHELL with coastal herbs.....	£16
TEMPURA NEW SEASON'S COURGETTES (V, VE*) with honey, cider vinegar & black pepper	£8
PURPLE SPROUTING BROCCOLI (V, VE*) with hazelnut & chilli apples.....	£8
SUMMER TRUFFLE RISOTTO with Berkswell cheese.....	£16/£22
GARDEN PEA SOUP (V, VE*) with mint & crème fraîche	£7
CHARCOAL ROASTED PILCHARDS with salsa verde.....	£8
CHARENTAIS MELON & BRITISH SMOKED HAM purple basil.....	£8
WHOLE TANDOORI ROASTED NORFOLK QUAIL with buttermilk, cucumber, coriander & dahl	£11
SLOW COOKED TRUFFLED DUCK EGG ON TOAST with truffle-mushroom mayonnaise & sherry vinegar.....	£12
FISH CAKES with chopped egg, parsley, capers & lemon butter sauce	£8/14
DORSET SNAILS with wild herb & garlic butter	£12

SUNDAY LUNCH

MEDIUM ROAST BEEF WITH GRAVY Yorkshire puddings, roast potatoes & seasonal vegetables	£19
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HORS D'OEUVRES

CHEESE & CAYENNE STRAWS (V).....	£4
HONEY-&-SPICE-BAKED NUTS (V)	£4
SIX MERSEA ISLAND OYSTERS, SHALLOTS & CIDER VINEGAR.....	£18
BEDFORDSHIRE PADRON PEPPERS roasted with salt, pepper, ginger & chilli	£5

P'T AFTERNOON TEA

A delicious taste of Cambridge

served from 2:30pm to 5:30pm – prior reservation is recommended

AFTERNOON TEA

Tristan Welch's signature selection of savouries & sweets

AFTERNOON TEA WITH CHAMPAGNE

a glass of Charles Heidsieck NV Brut Réserve Champagne.....

PLUM PUDDING CREAM TEA

plum scones with apple butter, raspberry jam & clotted cream

SANDWICHES

PARKER'S BEEF BURGER

served with cheese, bacon, onion, Parker's sauce & chips.....

CROQUE MONSIEUR

grilled British cheese & smoked ham, served with chips
or salad

SEAFOOD ROLL WITH NORFOLK CRAB

with smoked mackerel & shrimps, served with chips or salad.....

BROAD BEANS, PEAS, MINT & RICOTTA ON TOAST (V,VE*)

served with chips or salad

MAIN COURSES

DRESSED CROMER CRAB, OYSTERS, MUSSELS & COCKLES
with samphire, brown bread, shallot vinegar & mayonnaise

HOBSON'S CHOICE PIE

our daily pie with a side dish.....

NUT BROWN BUTTERED SOLE

with coastal herbs & brown shrimps.....

ROASTED PAVE OF LAMB

with a salad of runner beans, roasted tomatoes & mint

SUCKLING PIG

with crackling braised fennel

TOMATO STUFFED PADRON PEPPERS (VE)

with Borlotti bean & basil stew

WHOLE BAKED RED MULLET

with courgettes, preserved lemon & summer savoury

P'T SIRLOIN STEAK

chargrilled with dauphine potatoes & peppercorn sauce.....

HONEY & THYME SLOW ROASTED NORFOLK DUCK

with bitter greens & silky creamed potatoes

GRILLED CHICKEN CHOPPED SALAD

peas, bacon, asparagus, cheddar, sunflower seeds &
soft boiled egg.....

CLASSIC BRITISH BEEF SPAGHETTI BOLOGNESE

cooked with bacon, red wine, tomato ragoût & fresh pasta.....

CATCH OF THE DAY

beautifully cooked fresh fish..... market price

SALT BAKED BEETROOT "HACHE" (VE)

with cashews, yellow pepper & a horseradish cream

VEGETABLE ACCOMPANIMENTS

FRENCH STYLE PEAS.....	£3.5
CHIPS & DILL SALT	£3.5
BABY LEAF & HERB SALAD.....	£3.5
BUTTERY MASHED POTATO	£3.5
NORFOLK PEER POTATOES mint dressing.....	£3.5
BUTTERED SPINACH.....	£3.5
SLOW-COOKED COURGETTES.....	£3.5

SPECIAL DIETARY REQUIREMENTS - V - Suitable for vegetarians | **VE** - Suitable for vegans | **VE*** - Dish can be amended to be suitable for vegans. Please ask for our full allergen menu.

Menu may change depending on seasonality. 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. We want you to enjoy your Hamburger just the way you like it. However, the food Standards Agency has asked us to point out that undercooked meat may increase the risk of foodborne illness, particularly for those who are very young, elderly, pregnant or suffering illness. Sparkling wine is served by the glass 125ml. A discretionary service charge of 12.5% will be added to your bill.

PARKER'S TAVERN e1834

CHILDREN'S MENU

Tristan Welch's boys are already a dab hand in the kitchen. They helped put together this special menu and they didn't let him cut corners! Just like our grown up menus, all the meat is sustainably sourced from local farms, and things like sugar and salt are used in careful moderation.

A STARTER AND MAIN £10

STARTERS

MELON BOAT WITH ORANGE SAILS (V/VE)

A super-sweet fruity treat inspired by the Cambridge University rowing team who practice on the river near the University Arms.

POTTED VEGETABLE STICKS (V/VE*/E/MD)

Crunchy carrot and cucumber batons to dip in a special herby mayonnaise sauce.

THREE DORSET SNAILS (MK)

Garlic butter...not the ones from granny's garden!

MAINS, SERVED WITH YOUR FAVOURITE VEGETABLES...

SPAGHETTI BOLOGNESE (G/MK/CY/SP)

My young lads can't get enough of this tasty Italian Bolognese, made with free-range beef from a nearby farm.

GRILLED CHICKEN WITH WAFFLES (G/E/MK)

I took this dish from the United States of America where there is another city called Cambridge – which has a famous university too.

FISH AND CHIPS (F/G)

Crisp battered fillets of sole, a British classic that was introduced into Britain by people from Portugal & Spain.

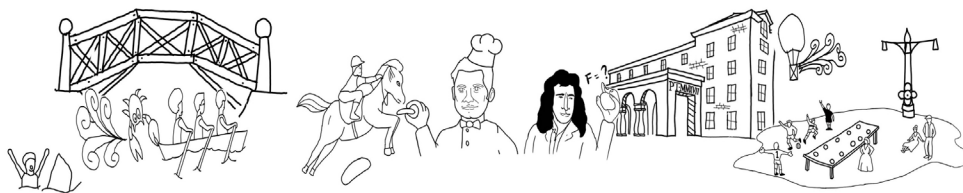
VEGETABLE IDEAS

Peas (MK), spinach (MK), salad leaves (SP), mash (MK), new potatoes (MK), chips (G)

FANCY DESSERT?

TUCK INTO OUR SOFT WHIPPED ICE CREAM OF THE DAY, SERVED IN A CONE (MK/G).....£3

Just ask your server what today's flavour is...



ALLERGENS - Dishes that contain any of the 14 named allergens are marked with the following abbreviations:
G - Gluten | **C** - Crustaceans | **E** - Eggs | **F** - Fish | **M** - Molluscs | **S** - Soybeans/Soya | **P** - Peanuts | **N** - Nuts |
MK - Milk/Dairy | **CY** - Celery | **MD** - Mustard | **SS** - Sesame Seeds | **SP** - Sulphites | **L** - Lupin
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DESSERTS

DUKE OF CAMBRIDGE TART

candied citrus & brown sugar tart £7.5

CAMBRIDGE BURNT CREAM

what the French call crème brûlée £8

STRAWBERRY AND GIN BABA

with whipped cream and strawberry syrup £8

CHOCOLATE DECADENCE

caramel mousse and chocolate sorbet £8.5

APPLE EPIPHANY

red apple mousse celebrating Sir Isaac Newton's discovery of gravity £8

SOFT, WHIPPED ICE CREAM 'FLAVOUR OF THE WEEK'

IN A CONE £5

SAVOURY

BRITISH CHEESE SELECTION

Bingham Blue, Baron Bigod, Lincolnshire Poacher £8

COFFEE & TEA

FILTER COFFEE

Bobolink, Brazil £3

Espresso, Cappuccino, Latte, Mocha, Americano £3.5

P'T TIPS TEA £3.75

TEA

English Breakfast, Earl Grey, Assam,

Ceylon, Darjeeling, Green Tea £3.75

PARKER'S TAVERN 1834

DESSERT WINE

BOTTLE/75ML

2015 SAUTERNES, CHÂTEAU LAVILLE

Bordeaux, France (375ml Bottle) £44/£9

2017 'CORDON CUT' RIESLING, MOUNT HORROCKS

Eden Valley, Australia (375ml Bottle) £50/£10

2009 VIN SANTO DI CARMIGNANO, CAPEZZANA

Tuscany, Italy (375ml Bottle) £75/£15

SHERRY

NV PEDRO XIMÉNEZ 'EL CANDADO', VALDESPINO

(375ml Bottle) £26/£5

NV WILLIAMS & HUMBERT 12 YEAR OLD AMONTILLADO

(375ml Bottle) £25/£5

NV GONZÁLEZ BYASS LEONOR PALO CORTADO

(750ml Bottle) £46/£5

NV GONZÁLEZ BYASS SOLERA 1847 DULCE CREAM

(750ml Bottle) £40/£5

PORT

2013 QUINTA DO INFANTADO LBV

(750ml Bottle) £40/£4

SANDEMAN, 10 YEAR OLD TAWNY

(750ml Bottle) £55/£6

1985 CROFT

(750ml Bottle) £200

1988 FONSECA

(750ml Bottle) £250
