PARKER'S APÉRITIFS

CHAMPAGNE CHARLES HEIDSIECK, BRUT RÉSERVE NV	£15
ENGLISH SPARKLING GUSBOURNE ROSÉ 2015	£13
CAMBRIDGE DRY GIN & TONIC	£8.9
WINTER TRUFFLE NEGRONI	£1

STARTERS

MUSHROOM SOUP (v, vE*) with tarragon crème fraîche£7.5
FISH CAKES with chopped egg, parsley, capers & lemon butter sauce£8.5/£14
GOAT'S CHEESE & CROWN PRINCE SQUASH (V, VE*) with walnuts & apple balsamic
PARKER'S SMOKED SALMON our own 'Grantchester cure' served with wild herb & caper salad £10
ROASTED CEP MUSHROOMS (V, VE*) with garlic, parsley & shallots
HAND-DIVED SCALLOPS COOKED IN THEIR SHELL with coastal herbs
DEEP FRIED BRITISH BRIE with homemade Cumberland sauce
TEMPURA CAULIFLOWER (V, VE*) with sweet chilli & mint
CHARCOAL ROASTED PILCHARDS with salsa verde£8.5
WHOLE TANDOORI ROASTED NORFOLK QUAIL with buttermilk, cucumber, coriander & dahl
SLOW COOKED TRUFFLED DUCK EGG ON TOAST with truffle-mushroom mayonnaise & sherry vinegar£12.5
WINTER TRUFFLE RISOTTO with Berkswell cheese£16/£22
DORSET SNAILS with wild herb & garlic butter£12

SUNDAY LUNCH

1 course	£19
2 courses	£28
3 courses	£28

HORS D'OEUVRES

CHEESE & CAYENNE STRAWS (V)	£4
HONEY-&-SPICE-BAKED NUTS (v)	£4
BEEF DRIPPING TOAST with pickled cucumber	£5

P'T FESTIVE AFTERNOON TEA

A delicious taste of Cambridge

served from 12:00pm to 5:30pm - prior reservation is recommended

FESTIVE AFTERNOON TEA

Tristan Welch's signature selection of sayouries & sweets.....£29

FESTIVE AFTERNOON TEA WITH CHAMPAGNE

a glass of Charles Heidsieck NV Brut Réserve Champagne£40

CREAM TE

scones with lemon curd, plum jam & clotted cream.....£8

SANDWICHES

PARKER'S BEEF BURGER

served with cheese, bacon, onion, Parker's sauce & chips£16

CROQUE MONSIEU

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

SEAFOOD ROLL WITH NORFOLK CRAB

with smoked mackerel & shrimps, served with chips or salad

WILD MUSHROOMS ON TOAST (V, VE*)

cooked with parsley & garlic butter served with chips

MAIN COURSES

ROAST RIB OF BEEF COOKED OVER COALS FOR TWO

with truffle mashed potatoes & Bordelaise sauce£60

HOBSON'S CHOICE PIE our daily pie with a side dish	£16.
PHEASANT & MUSHROOM WELLINGTON with chestnut mash & thyme jus	£16.
FILLET OF CORNISH HAKE with celeriac, red wine, bacon, mushrooms & onions	£1
NUT BROWN BUTTERED SOLE with coastal herbs & brown shrimps	£16.
ROASTED PAVE OF LAMB with cavolo nero & black garlic ketchup	£1
BRAISED SUCKLING PIG with crackling & braised fennel	£18.
MUSHROOM & SMOKED AUBERGINE TART (VE) with goats' cheese & molasses dressing	£14.
TURKEY "BLANQUETTE" with black truffles, purple sprouting broccoli, nutmeg & crème fraîche	£1
P'T SIRLOIN STEAK chargrilled with dauphine potatoes & peppercorn sauce	£26.
HONEY & THYME SLOW ROASTED NORFOLK DUCK with bitter greens & silky creamed potatoes	£20.
CLASSIC BRITISH BEEF SPAGHETTI BOLOGNESE cooked with bacon, red wine, tomato ragoût & fresh pasta	. £12/£1
CATCH OF THE DAY beautifully cooked fresh fish ma	rket pric
SALT BAKED BEETROOT "HACHE" (VE) with cashews, yellow pepper & horseradish cream	£8/£14.

VEGETABLE ACCOMPANIMENTS

PURPLE SPROUTING BROCCOLI, CHILLI & APPLE	£3.5
CHIPS & DILL SALT	£3.5
BABY LEAF & HERB SALAD	£3.5
BUTTERY MASHED POTATO	£3.5
BRUSSELS SPROUTS & CHESTNUTS	£3.5
BUTTERED SPINACH	£3.5
CAVOLO NEDO	£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.

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.

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

DESSERTS

DESCENTS
DUKE OF CAMBRIDGE TART candied citrus & brown sugar tart £8
CARAMELISED NUTMEG CUSTARD & MINCEMEAT TART $\pounds 8$
VALRHONA CHOCOLATE DELICE with Bailey's ice cream£9
APPLE EPIPHANY red apple mousse celebrating Sir Isaac Newton's discovery of gravity
SPICED MULLED WINE POACHED PEAR with whipped crème fraîche & caramelised walnuts ± 8
STICKY DATE PUDDING with rum toffee sauce & clotted cream ice cream
SOFT, WHIPPED ICE CREAM 'FLAVOUR OF THE WEEK' IN A CONE $\pounds 5$
A BOX OF HANDMADE CHOCOLATES Daily changing flavours 5pc
SAVOURY (PLEASE TURN OVER FOR THE PORT)
BRITISH CHEESE SELECTION Bix soft, Bosworth Ash goats, Westcombe Cheddar, Young Buck Blue with crisp bread, crackers, grapes & radish£10
COFFEE & TEA
FILTER COFFEE Bobolink, Brazil
P'T TIPS TEA English Breakfast, Earl Grey, Assam, Darjeeling, Green Tea£3.75

DESSERT WINE	BOTTLE/75ML
2015 SAUTERNES, CHÂTEAU LAVILLE Bordeaux, France <i>(375ml Bottle)</i>	£44/£9
2017 'CORDON CUT' RIESLING, MOUNT HORROG Eden Valley, Australia (375ml Bottle)	
2009 VIN SANTO DI CARMIGNANO, CAPEZZANA Tuscany, Italy (375ml Bottle)	,
SHERRY	
NV PEDRO XIMÉNEZ 'EL CANDADO', VALDESPIN (375ml Bottle)	O£26/£5
NV WILLIAMS & HUMBERT 12 YEAR OLD AMON (375ml Bottle)	
NV GONZÁLEZ BYASS LEONOR PALO CORTADO (750ml Bottle)	£46/£5
NV GONZÁLEZ BYASS SOLERA 1847 DULCE CREA	
PORT	
2013 QUINTA DO INFANTADO LBV (730ml Bottle)	£40/£4
SANDEMAN, 10 YEAR OLD TAWNY (750ml Bottle)	£55/£6
1985 CROFT (750ml Bottle)	£200
1983 FONSECA (750ml Bottle)	£250