PARKER'S TAVERN e.1834

PARKER'S APÉRITIFS

CHAMPAGNE CHARLES HEIDSIECK, BRUT RÉSERVE NV **£12**
ENGLISH SPARKLING GUSBOURNE ROSÉ 2015 ..... **£13**
CAMBRIDGE DRY GIN & TONIC **£8.95**
WINTER TRUFFLE NEGRONI **£14**

STARTERS

WATERCRESS SOUP (V, VE*, CY, G, MK, E)
Young Buck blue cheese fritter £7

FISH CAKES (F, G, E, MK, SP)
with chopped egg, parsley, capers & lemon butter sauce £8.5/14

NEW SEASON'S ASPARAGUS (E, MK, SP)
sunflower mousseline & toasted seeds £9

GOAT'S CHEESE BAKED IN NETTLES (G, MK)
black garlic balsamic & toasted sourdough £8

WHOLE TANDOORI ROASTED NORFOLK QUAIL (MK, N, MD, SP)
with buttermilk, cucumber, coriander & dahl £12

MUSSELS COOKED WITH WILD GARLIC (M, MK, SP)
crème fresh & white wine £10

CHESTNUT SPAGHETTI (G, MK, N, SP)
with pickled walnuts, roasted pear & parsley ..... £8/£14

SLOW-COOKED TRUFFLED DUCK EGG ON TOAST
(G, E, MK, MD, SP)
with truffle-mushroom mayonnaise & sherry vinegar £12.5

SUNDAY LUNCH

A MOMENT OF CULINARY COMFORT

1 course £19
2 courses £23
3 courses £28

(children's menu available)

HORS D'OEUVRES

CHEESE & CAYENNE STRAWS (V, MK, G, E) **£4**
HONEY-&-SPICE-BAKED NUTS (V, E, N, MD) **£4**

BEEF DRIPPING TOAST (G, SP)
with pickled cucumber £5

P'T AFTERNOON TEA

A delicious taste of British puddings

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

AFTERNOON TEA (E, G, C, F, N, MK, MD, SP, S)
Tristan Welch's signature selection of savouries & sweets £29

AFTERNOON TEA WITH CHAMPAGNE (G, C, F, N, MK, MD, SP)
a glass of Charles Heidsieck NV Brut Réserve Champagne £40

PLUM PUDDING CREAM TEA (G, MK, E, SP)
plum scones with apple butter, raspberry jam & clotted cream £8

SANDWICHES

PARKER'S BEEF BURGER (G, E, MK, MD, S, F, SP, CY)
served with cheese, bacon, onion, Parker's sauce & chips £16

CROQUE MONSIEUR (G, E, MK, MD, SP)
grilled British cheese & smoked ham, served with chips
or salad £12

SEAFOOD ROLL WITH NORFOLK CRAB (G, C, E, F, MK, MD, SP)
with smoked mackerel & shrimps, served with chips
or salad £14.5

MAIN COURSES

HOBSON'S CHOICE PIE (PLEASE ASK ABOUT ALLERGENS)
our daily pie with a side dish £16.5

BREADED PAVE OF LAMB (CY, MK, SP, G, M)
with Norfolk mustard, creamed cabbage & reform sauce £19

BRAISED SUCKLING PIG (SP, CY, MK, E, G)
roasted radishes, lemon & rosemary £18.5

MUSHROOM & SMOKED AUBERGINE TART (VE)
with goat's cheese & molasses £14.5

SIRLOIN STEAK "ROSSINI" (G, E, MK, SP)
spinach, duck liver pâté & madeira sauce £24

HONEY & THYME SLOW-ROASTED NORFOLK DUCK (MK, CY, SP)
with bitter greens & silky creamed potatoes £20.5

GRILLED CHICKEN CHOPPED SALAD (E, MK, MD, N, SP)
with squash, pumpkin seeds, pickled pear, roasted chicory,
celeriac & a soft-boiled egg ..... £12/£16

CATCH OF THE DAY (PLEASE ASK ABOUT ALLERGENS)
beautifully cooked fresh fish ..... market price

CHESTNUT SPAGHETTI (G, MK, N, SP)
with pickled walnuts, roasted pear & parsley ..... £8/£14

VEGETABLE ACCOMPANIMENTS

PURPLE SPROUTING BROCCOLI, CHILLI & APPLE (SP, MK) **£3.5**
CHIPS & DILL SALT (G) **£3.5**
BABY LEAF & HERB SALAD (MD, SP) **£3.5**
BUTTERY MASHED POTATO (MK) **£3.5**
BUTTERED SPINACH (MK) **£3.5**
CAVOLO NERO (MK) **£3.5**

P'T GOLDEN EGG **£20**
Coated in gold with dark chocolate outside, caramel & hazelnut chocolate inside and filled with 5 hazelnut & praline truffles.

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.

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

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.

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