

PARKER'S TAVERN e1834

As our food is always cooked fresh, our daily menus may change without notice.

PARKER'S APÉRITIFS

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

HORS D'OEUVRES

DOUBLE CHEDDAR AND CAYENNE STRAWS (V/G/E/MK)	£3.7
HONEY-AND-SPICE-BAKED NUTS (V/E/M/N/P).....	£4.5
BEEF DRIPPING TOAST (G/SP) with pickled cucumber	£4.6

STARTERS

SLOW COOKED TRUFFLED DUCK EGG ON TOAST (C/G/E/MK/SP) with truffle mayonnaise and sherry vinegar	£12.1
HAND-DIVED SCALLOPS (C/MK/SP) with skirt sauce	£16
P'T FISH CAKES (G/E/SP/MK/F) sorrel and lemon butter sauce	£8.4/13.8
SALADE LYONNAISE "P'T STYLE" (E/SP/MD) with home cured lamb bacon, quail's eggs, mint and cider vinegar dressing.....	£8
TEMPURA CAULIFLOWER (V/VE*/SP/G/SS) with sweet chilli sauce and mint.....	£8
HOT AND COLD ROASTED LATE SEASON TOMATO SOUP (V/VE*/SP/MK/CY/SP) with basil crème fresh.....	£8
PARKER'S "GRANCHESTER CURE" SMOKED SALMON (G/F/N/P/S/SP/MK) served with dill crème fresh and crispy capers	£10
GRILLED WHOLE DAB (F/CY/SP) with rosemary	£11

SUNDAY LUNCH

A MOMENT OF CULINARY COMFORT

Served with roast rump of longhorn beef with dripping roast potatoes and Yorkshire puddings.

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

(children's menu available)

PARKER'S CLASSICS

SPAGHETTI BOLOGNESE - A BRITISH CLASSIC! (G/MK/SP) 2 cuts of beef, smoked bacon, red wine, tomato ragout with handmade pasta.....	£10.6/14.2
WILTSHIRE TRUFFLE RISOTTO (CY/MK/SP) with Berkswell cheese	£15.2/20.4

NUT BROWN BUTTERED SOLE (CY/C/F/SP/MK) with coastal herbs & Norfolk brown shrimps	£17.4
HONEY AND THYME SLOW ROAST NORFOLK DUCK (CY/MK/SP) with bitter greens and silky creamed potatoes	£18.4

RIPTURE RAPTURE (G/E/S/P/N/MK/L)

An eruption of ice creams, parfaits, jellies, sauces and sweets.

A celebration pudding serving up to 6 people

(Please allow 20 minutes preparation time)

P'T'S AFTERNOON TEA

A delicious taste from our Pastry Chef

Served from 12:00 to 5.30pm - prior reservation is recommended

SAVOURIES

Broad bean, pea and mint tart (MK/G/E)
Parker's cure smoked salmon sandwiches (G/MK/F)
Cucumber and cream cheese sandwiches (G/MK)

SCONES (MK/G/E/SP)

Freshly baked scones with raspberry jam and clotted cream

SWEETS

Raspberry and lemon verbena macaron
Chef T's dark chocolate and sea salt truffles (MK/SY)
Blackberry and cream pavlova (MK/E)
Carrot cake with mascarpone filling and walnut praline (G/MK/E/N)

P'T AFTERNOON TEA.....

P'T AFTERNOON TEA WITH AN ELDERFLOWER AND
VERBENA 75.....

P'T AFTERNOON TEA TAKE AWAY.....

BLACKBERRY AND CREAM TEA (E/MK/G)

Freshly baked scones with raspberry jam

TOP TABLE

A DINING EXPERIENCE LIKE NO OTHER AT PARKER'S TAVERN BY TRISTAN WELCH.

Enjoy a five-course bespoke menu, starting with some seasonal snacks and a complimentary bottle of champagne for up to 6 people.

For more information, please speak to one of our team members.

MAINS

HOBSON'S CHOICE PIE (PLEASE ASK ABOUT ALLERGENS) our daily changing pie with a side dish	£15.2
CATCH OF THE DAY (PLEASE ASK ABOUT ALLERGENS) beautifully cooked	market price
12HR BRAISED STEAK "ROSSINI" (CY/G/MK/SP) spinach, duck liver pâté and madeira sauce	£21.2
WHOLE TANDOORI ROASTED NORFOLK QUAIL (MK/CY/MD/SP) buttermilk, cucumber, coriander and dahl.....	£17
BRITISH MISO GLAZED BLACK POLLOCK (F/S/MK/CY/SP) gingered fennel and watercress.....	£18
SALT BAKED BEETROOT "HACHE" (VE/N/CY/SP) cashew, yellow pepper and horseradish cream	£8/£14
ROASTED CEP MUSHROOMS AND CELERIAC TART (V/SP/MK/CY/SP/G) with garlic, parsley and shallots	£16

P'T BUTCHERS BLOCK

P'T BEEF BURGER (G/E/F/MK/SP/M) hand ground beef, P'T sauce and chips	£15.3
PAVE OF LAMB (CY/MK/SP) with a salad of runner beans, roasted tomatoes and mint	£20
SIRLOIN STEAK (G/F/E/MD/SP) chargrilled with chips, Cambridge sauce and watercress salad	£24
ROAST RIB OF BEEF COOKED OVER COALS FOR TWO (CY/MK/SP) with truffle mashed potatoes, braised shallots and Bordelaise sauce	£60

VEGETABLE ACCOMPANIMENTS

SEASONAL GREEN VEGETABLES (N/MK)	£3.5
CHIPS & DILL SALT (G)	£4.5
MIXED SALAD (SP)	£3.5
MASHED POTATO (MK)	£4.5
NEW POTATOES (MK)	£4.5
WILTED SPINACH (MK)	£3.

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. VAT is included. Version 4

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DESSERTS

DUKE OF CAMBRIDGE TART (G/MK/E/SP)

candied citrus and brown sugar tart £7.5

CAMBRIDGE BURNT CREAM (E/MK)

what the French call crème brûlée £8

P'T VALRHONA DOUBLE DARK CHOCOLATE MOUSSE (MK/E/G/SP) £10

RICE PUDDING SOUFFLE (MK/E)

with raspberry ripple ice cream £10

ICE CREAM SUNDAE (PLEASE ASK ABOUT ALLERGENS)

Ask a team member for the menu 2 scoops £6/3 scoops £8

CHEF T'S HOUSE-MADE DARK CHOCOLATE AND SEA

SALT TRUFFLES (MK/E) £4.5

RIPTURE RAPTURE (G/E/S/P/N/MK/L)

An eruption of ice creams, parfaits, jellies, sauces and sweets

A celebration pudding serving up to 6 people £38

(Please allow 20 minutes preparation time)

SAVOURY (PLEASE TURN OVER FOR THE PORT)

BRITISH CHEESE SELECTION (V/MK/CY/G/MD/SS)

Bix soft, Bosworth Ash goats, Westcombe Cheddar, Young

Buck Blue with crisp bread, crackers, grapes & radish£13.1

SAMPLE DESSERT MENU

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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

1983 FONSECA

(750ml Bottle)£250

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