

PARKER'S TAVERN e1834

SNACKS

48-HOUR SOURDOUGH (V/VE*) cultured butter & Maldon sea salt.....	7
SELECTION OF OLIVES (V/VE/GF) Nocellara, manzanilla, Kalamata & Bella di Cerignola	5
QUAIL SCOTCH EGGS with beetroot ketchup	7
PIGS IN BLANKETS with Cambridge honey & pickled mustard seeds	7
CRISPY COD CHEEK SCAMPI with parsley aioli.....	8
BEVERSTOCK CHEESE STRAWS (V) with pickled walnut dip	6.5

STARTERS

CHICKEN BROTH (GF) garlic croûte & nasturtium leaf oil	12
ROASTED HAND-DIVED SCALLOP (GF/EXC.) green tomato jam, sea purslane & roasted cauliflower purée	18
MUSSELS COOKED IN SUFFOLK CIDER (GF) fennel & lovage	12
SALAD LYONNAISE (V*/EXC.) hen's egg, smoked bacon, bitter leaves & garlic croutons	12/19
ROASTED PEAR & YELLISON GOAT'S CHEESE CURD SALAD (V/VE*/GF) red chicory, walnuts, Cambridge honey & black pepper	11/15
SUFFOLK PORK TERRINE sourdough, pickled radish & gooseberry chutney	14.5
CAMBRIDGE GIN CURED RAINBOW TROUT blini & fennel pollen cream.....	14

TO SHARE

WOODFIRED RIB-EYE STEAK 624g (GF/EXC.) local oyster mushrooms & chimichurri.....	77
MEAT FEAST - RIB-EYE STEAK, ROASTED BABY CHICKEN, CAMBRIDGE SAUSAGE & PORK CHOP (EXC.) rojo sauce, salsa criolla, chimichurri, skin-on chips & salad... (serves two-four)	120

SPECIALS

CHRISTMAS DINNER

turkey, fondant potato, Brussels sprouts & roasted sand carrots 32

ONION TARTE TATIN (V/VE*)

young (fresco) Yorkshire pecorino, pickled shallots & roasted cobnuts 26 |

LOCALLY SOURCED PHEASANT BREAST

bread pudding, pumpkin & bacon jam..... 30 |

CATCH OF THE DAY (GF) (not available on Mondays)

potato lyonnaise & parsley butter market price |

HOLKAM ESTATE VENISON COTTAGE PIE (GF)

mashed potato & braised red cabbage 28 |

OX CHEEK & BONE MARROW PIE (EXC.)

mashed potatoes..... (serves two) 52 |

OUR FEAST-ANGLIAN PHILOSOPHY

We are passionate and proud to be championing local and seasonal produce, we hope you enjoy feasting on East Anglian produce as much as we enjoy cooking and serving it.

MAINS

BUBBLE & SQUEAK (GF/V) potato, Roscoff onions, cavolo nero, hen's egg & hollandaise	22
DRY AGED CREEDY CARVER DUCK, ORANGE & THYME JUICES beetroot cooked in a salt pastry.....	30
WOOD OVEN ROASTED NORFOLK CHICKEN (GF) petit pois à la français & grilled spring onions	27
GRASMERE FARM PORK CHOP (GF) celeriac, apple mash & crispy sage.....	29
GRILLED CORNISH SOLE & BROWN SHRIMP green herb salsa, watercress & lemon	35
BEER BATTERED HADDOCK & CHIPS mushy peas, chip shop curry & tartar sauce	23
PARKER'S BEEF BURGER brioche bun, baby gem lettuce, tomato, onion & skin-on chips	19.5
add bacon.....	6
add a fried egg.....	3
CHARGRILLED EAST ANGLIAN SIRLOIN STEAK 225g (GF/EXC.) skin-on chips, salad & peppercorn sauce	36

SIDES

MAC & CHEESE (V) Oglesfield, Cheddar, Emmental.....	8
KOFFMAN SKIN-ON CHIPS & DILL SALT (VE/GF)	6
SALT BAKED BEETROOT (VE/GF) roasted walnuts & apple dressing.....	6
GREEN SALAD (VE/GF)	5
SLOW-COOKED RED CABBAGE (V/GF)	6
CHANTILLY CARROTS (V/VE*/GF) coriander & orange dressing.....	6
MASHED POTATOES (V/GF).....	5