

PARKER'S TAVERN e1834

SNACKS

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

STARTERS

CHICKEN BONE BROTH garlic croutes & nasturtium leaf oil.....	12/14
ROASTED ORKNEY SCALLOP green tomato jam, sea purslane & roasted cauliflower purée	18
MUSSELS COOKED IN SUFFOLK CIDER fennel & lovage	12
SALAD LYONNAISE hen's egg, smoked bacon, bitter leaves & garlic croutons	12/19
ROASTED PEAR & YELLISON GOAT CHEESE CURD SALAD (V) 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 624g local oyster mushrooms & chimichurri	72
MEAT FEAST - RIB-EYE STEAK, ROASTED BABY CHICKEN, CAMBRIDGE SAUSAGE AND BAVETTE STEAK rojo sauce, salsa criolla, chimichurri, skin-on chips & salad.....	120

SPECIALS

ONION TARTE TATIN young (fresco) Yorkshire pecorino, pickled shallots & roasted cobnuts	26
WHOLE ROASTED PARTRIDGE blackberry game sauce, roasted pumpkin & sage	30
CATCH OF THE DAY (not available on Mondays) potato lyonnaise & parsley butter.....	market price
GRILLED BARNLEY LAMB CHOP smoked anchovy salsa, grilled leeks & mustard cream sauce	32
OX CHEEK AND BONE MARROW PIE mashed potatoes.....	50

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 AND SQUEAK (V) potato, Roscoff onions, cavolo nero, hen's egg & hollandaise	32
DRY AGED CREEDY CARVER DUCK, ORANGE & THYME JUICES beetroot cooked in a salt pastry	30
WOOD OVEN ROASTED NORFOLK CHICKEN petit pois à la français & grilled spring onions	27
GRASMERE FARM PORK CHOP celeriac and apple mash & crispy sage.....	29
GRILLED LEMON 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 & chips	19.5
add bacon	6
add a fried egg	3
CHARGRILLED EAST ANGLIAN SIRLOIN STEAK 225g chips, salad & peppercorn sauce	34

SIDES

MAC & CHEESE (V) Ogleshield, Cheddar, Emmental	8
KOFFMAN SKIN-ON CHIPS & DILL SALT	6
BETROOT, ROASTED WALNUTS AND APPLE DRESSING (V/VE)	6
GREEN SALAD	5
SLOW-COOKED RED CABBAGE (V)	6
CHANTILLY CARROTS & CORIANDER AND ORANGE DRESSING (V/VE)	6
MASHED POTATOES (V)	5

(V) - Vegetarian | (VE) - Vegan | (VE*) - Dishes that can be made Vegan

Please inform your server should you have any allergies or intolerances we need to be aware of. A discretionary service charge of 12.5% will be added to your bill. VAT is included.