

PARKER'S TAVERN 1834

BREADS

48 HOURS SOURDOUGH

hay smoked butter & Maldon sea salt 7

CRAB RAREBIT ON SOURDOUGH

Brixham hand-picked white crab meat & fresh sweet herbs salad 15

CROQUE MONSIEUR OR MADAME

rustic sourdough, honey roast ham, cheddar cheese & Béchamel 14/17

STARTERS

SPRING PEA SOUP (V)

Parmesan, kombu seaweed, mint & spring herbs 10

VEGETABLES TEMPURA (V, VE)

pepper, onions, carrots, mint & sweet chilli dressing 12

HEIRLOOM TOMATOES & WATERMELON (V, VE)

Nocelara olives, pickled onions, capers & balsamic dressing 12/16

ROASTED PEAR & GOAT CHEESE CURD SALAD (V, VE*)

endives, walnuts, black pepper & honey dressing 12/16

GRILLED GNOCCHI SALAD (V, VE)

frisée, baby gem & toasted hazelnuts 16

PARKER'S TAVERN CAESAR SALAD (V)

Parmesan & sourdough cumin seed croutons 12/16

ADD GRILLED CHICKEN BREAST 7

CAMBRIDGE GIN CURED RAINBOW TROUT

smoked roe, herb labneh & sorrel 18

MAC & CHEESE (V)

Ogleshield, Cheddar & mozzarella 12/16

ADD HAM HOCK 7.5

OUR PIES

served with mashed potatoes

STEAK & ALE, bone marrow, suet pastry to share 39

FISH, chowder & peas 19

FORAGER'S (V), mushrooms & leeks 18

MAINS

INDIAN CASHEW CURRY (V)

potato dumplings, roti, salad, cucumber raita & jeera rice 19

GRILLED VENISON

mashed potatoes, caramelised pearl onions & red wine sauce 30

CHARCOAL ROASTED CHICKEN SUPREME

mixed leaves salad, pumpkin seeds, Parmesan & charred lemon 26

PAN SEARED POLLOCK

courgettes & creamy parsley sauce 29

BEER BATTERED COD & CHIPS

mushy peas & tartar sauce 19.5

PARKER'S BEEF BURGER

ADD ONE PATTY 6

EXTRA CHEESE OR BACON 3

EGG 3

CHARGRILLED, EAST ANGLIAN SIRLOIN STEAK

chips, watercress & peppercorn sauce 34

BAVETTE STEAK

chips & tomato fricassee 24

WOODFIRED RIB-EYE

oyster mushrooms, spring onions & Chimichurri sauce to share 72

SIDES

SKIN-ON CHIPS & DILL SALT

6

MASHED POTATOES

6

SAUTÉED GREEN BEANS

6

GREEN SALAD

6

SPINACH

6

SUNDAY ROAST

ALL SERVED WITH DRIPPING ROASTED
POTATOES, SEASONAL VEGETABLES,
BROCCOLINI WITH HOLLANDAISE,
YORKSHIRE PUDDING

ROAST ANGUS BEEF

HONEY COATED GAMMON

OVEN ROASTED CHICKEN

19.5

SQUASH WELLINGTON

with tomato gravy
18

Children's portion 11

SCHNITZELS

panko breaded, green salad, gribiche sauce & lemon

PORK 26

CHICKEN 29

(V) - Vegetarian | (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.