

PARKER'S TAVERN c.1834

SNACKS

SELECTION OF OLIVES (VE/GF) £5

Manzanilla, Kalamata & Bella di Cerignola

48-HOUR SOURDOUGH (VE) £9

served with cultured butter & Maldon sea salt

MERGUEZ SAUSAGES £8

with pickled mustard & Cambridge honey

STARTERS

BAKED CAMEMBERT (V) £14

with baby fig, sunflower seeds & sourdough

CAESAR SALAD (V) £14

Cos lettuce, croutons, anchovies, Caesar dressing & pecorino

Add halloumi or smoked chicken breast £7.50 | Add hot-smoked salmon £8

FRENCH ONION SOUP (GF*) £14

caramelised Roscoff onion, wild mushroom & Gruyère cheese croûte

HAM HOCK TERRINE (GF*) £14.5

with piccalilli & bitter leaves

MUSSELS PROVENÇALE (GF*) £14.5

served with toasted sourdough

PEAR & GOAT'S CURD SALAD (V/GF*) £14/16

bitter leaves, honey-pepper dressing & confit pear

CLEY HOUSE SMOKED SALMON (GF) £15

served with caperberries, chive cream & cucumber ribbons

OUR FEAST-ANGLIAN PHILOSOPHY

We are proud to champion local and seasonal produce, thoughtfully prepared to showcase the distinctive flavours of East Anglia. We hope you enjoy every dish as much as we enjoy creating and serving it.

FROM THE GRILL

(EXC.,GF)

CATCH OF THE DAY MARKET PRICE

served with charred lemon, baby watercress & bouillabaisse sauce

A TASTE OF EAST ANGLIA

SIRLOIN STEAK (8 oz) £28

PRIME AGED FILLET OF BEEF (7 oz) £37.50

PRIME AGED CHATEAUBRIAND

(SERVES TWO) £68

All steaks are served with
confit tomatoes & baby watercress

Peppercorn, Roquefort & Smoked Chimichurri sauces £3.5

MAINS

PARKER'S HALLOUMI BURGER (V) £19.50

brioche, gem lettuce, tomato, onion, truffle mayo & skin-on chips

PARKER'S BEEF BURGER £21

brioche bun, gem lettuce, tomato, onion & skin-on chips

Add bacon £6 | Add a fried egg £3

BRITISH RAJ PANEER CURRY (VE*) £22

with tadka, served with rice, mango chutney, yoghurt & chapati

BEER-BATTERED HADDOCK & CHIPS (GF*) £23

served with mushy peas & tartar sauce

PARKER'S BEEF RAGÙ £24

tagliatelle, tomato stock, ragù & slow-cooked beef in red wine

SUFFOLK CONFIT DUCK LEG (GF) £25

spiced potatoes & peas, mango chutney in mild coconut curry sauce

NORFOLK CONFIT CHICKEN BREAST (GF) £26

with onion & sage crust, haricot bean cassoulet & chorizo

SLOW-COOKED PORK BELLY (GF) £26.50

with Dauphinoise potatoes, apple gel & roasted Pink Lady apple

ROASTED SALMON (EXC.,GF) £28

with mussels, tiger prawn & baby potatoes in bouillabaisse sauce

SIDES

SKIN-ON CHIPS & DILL SALT (VE/GF) £6

ROASTED BROCCOLI (VE) £6

with salted almonds & chilli

PAN-FRIED OYSTER MUSHROOMS (VE) £6

with shallots & chilli

GREEN BEANS (V*/VE*/GF*) £6

with crispy onion & sunflower seeds

MASHED POTATOES (V/GF) £6

GREEN SALAD (VE/GF) £6

MAC & CHEESE (V) £8.50

PARKER'S AFTERNOON TEA

MON-FRI 12-16PM

SAT-SUN 12:30-16:30PM

Inspired by the city, the University and the flavours
of the season.

(V) – Vegetarian | (VE) – Vegan | (V*) – Dishes that can be made Vegetarian | (VE*) – Dishes that can be made Vegan | (GF) – Dishes that are free from gluten | (GF*) – Dishes that can be made gluten-free | (EXC.) – Excluded from offers

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