

PARKER'S TAVERN 1834

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-&-SPICE-BAKED NUTS (V/E/N/MD).....	£4.5
JUMBO PIGS IN BLANKETS (G/MD/MK/SP) with honey mustard glaze.....	£5
BEEF DRIPPING TOAST (G/SP/MD) with pickled cucumber.....	£4.6

STARTERS

SLOW COOKED TRUFFLED DUCK EGG ON TOAST (G/E/MK/SP) with truffle mayonnaise and sherry vinegar.....	£12.1
P'T FISH CAKES (G/E/SP/MK/F) sorrel and lemon butter sauce.....	£8.4/13.8
CHRISTMAS LUNCH PÂTÉ EN CROÛTE (G/E/N/MK/CY/MD/SP) with spiced apple and beetroot chutney.....	£11
CRISPY FRIED BRITISH BRIE (G/E/MK/SP) with homemade port wine Cumberland sauce.....	£9.5
HOT AND COLD JERUSALEM ARTICHOKE AND HAZELNUT SOUP (V/VE*/N/MK/CY) with basil crème fresh and hazelnut cream.....	£8
PARKER'S "GRANCHESTER CURE" SMOKED SALMON (G/F/SP/MK) served with dill crème fresh and crispy capers.....	£10
HAND-DIVED SCALLOPS (M/MK/CY) with skirt sauce.....	£16

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 ragoût 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, parfais, sauces and sweets.
A celebration pudding serving up to 6 people.....£38

(Please allow 20 minutes preparation time)

P'T's FESTIVE AFTERNOON TEA

Season's Greetings from our Pastry Chef
Served from 12:00 to 5.30pm - prior reservation is recommended

SAVOURIES
Cucumber and dill sandwich (MK/G)
Smoked salmon and crème fraîche sandwich (G/MK/F)
Turkey and cranberry sandwich (G/E/MK)
P'T sausage roll (E/MK/G)

SCONES
Freshly bakes plain scones (E/G/MK) and fruit scones (E/G/MK/SP)
with spiced apple jam

SWEETS
'Ferrero rocher' (N/MK/G/E/S)
Marmalade and cardamom financier (MK/G/N/E/SP)
Chestnut 'snowman' macaron (MK/N/S/SP)
Mincemeat and brandy custard tart (G/E/SP/MK)

P'T FESTIVE AFTERNOON TEA.....£25
(free from and children's menu available)

P'T AFTERNOON TEA TAKE AWAY.....£21

FRUIT SCONES AND CREAM TEA (E/MK/G)
Freshly baked scones with spiced apple jam.....£8

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 your family household.

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

MAINS

ROAST TURKEY, SAUSAGE AND CHESTNUT STUFFING (G/N/MK/CY/SP/MD)
with fondant potatoes, Brussels sprouts and chestnuts.....£17

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

FILLET OF CORNISH HAKE (F/MK/CY/SP)
with celeriac, red wine, bacon, mushrooms and onions.....£18

HOMEMADE CHESTNUT SPAGHETTI (V/VE*/G/N/MK/SP)
with roasted pears and pickled walnuts and parsley.....£10/£14

BUTTERNUT SQUASH AND BLACK GARLIC WELLINGTON (V/E/G/S/SP)
with sloe gin and onion relish.....£15

P'T BUTCHERS BLOCK

We have recently dedicated ourselves to butchery and this has given us the opportunity to serve a wealth of steaks. All steaks are served with Béarnaise sauce, triple cooked chips and watercress salad.

P'T BEEF BURGER (G/E/F/MK/SP)
hand ground beef, P'T sauce and chips.....£15.3

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

BRUSSELS SPROUTS WITH CHESTNUTS (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).....£3.5

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 6

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DESSERTS

CHRISTMAS PUDDING TRIFLE (G/E/MK/N/SP) with sherry jelly and caramel.....	£8
DUKE OF CAMBRIDGE TART (G/MK/E/SP) candied citrus, brown sugar tart and clotted cream.....	£7.5
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
THREE WARM MINCE PIES (G/E/S/N/MK/SP) with brandy butter.....	£7.5
CHEF T'S HOUSE-MADE DARK CHOCOLATE AND SEA SALT TRUFFLES (MK/E).....	£4.5

<p>RIPTURE RAPTURE (G/E/S/P/N/MK/L) An eruption of ice creams, parfaits, sauces and sweets A celebration pudding serving up to 6 people.....</p> <p>(Please allow 20 minutes preparation time)</p>	£38
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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
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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

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