

PARKER'S TAVERN e1834

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 SUMMER 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
CRUSHED BROAD BEAN TOAST (G/MD/MK/SP) with garlic and lemon.....	£5
BEEF DRIPPING TOAST (G/SP/MD) with pickled cucumber.....	£4.6

CLASSIC STARTERS

SUMMER WILTSHIRE TRUFFLE RISOTTO (CY/MK/SP) with Berkswell cheese.....	£15.2/20.4
P'T FISH CAKES (G/E/SP/MK/F/CY) sorrel and lemon butter sauce.....	£8.4/13.8
PARKER'S "GRANCHESTER CURE" SMOKED SALMON (G/F/SP/MK) served with crème fresh and young herbs.....	£10

SEASONAL STARTERS

TEMPURA NEW SEASON'S COURGETTES (V/VE*/SP/G) with honey, cider vinegar and black pepper.....	£8
GOAT'S CHEESE BAKED IN NETTLES (G/SP/MK) black garlic balsamic and toasted sourdough.....	£8
WATERCRESS SOUP (V/VE*/CY/G/MK/E) Young Buck blue cheese stick.....	£7
HOME-MADE "STRACCIATELLA" AND HEIRLOOM TOMATO (MK/SP) tomato and basil dressing.....	£7.8/12.7

LUNCH FOR LESS

Served from Monday to Friday, 12pm to 3.30pm
2 courses for £14 or 3 courses for £18

PT's SUNDAY LUNCH - A MOMENT OF CULINARY COMFORT

Served with roast rump of longhorn beef with dripping roast potatoes and Yorkshire puddings.

1 course for £19, 2 courses for £23 or 3 courses for £28
(children's menu available)



**P'T's
AFTERNOON TEA**
Served Thursday – Sunday, 12:00 to 5.30pm –
prior reservation is recommended

A DELICIOUS SELECTION OF SAVOURIES AND SWEETS
CREATED BY OUR CHEF TRISTAN WELCH AND
PASTRY TEAM.

AFTERNOON TEA.....	£28
(Free from menu available)	
CHAMPAGNE AFTERNOON TEA.....	£40
P'T AFTERNOON TEA TAKE AWAY.....	£24
STRAWBERRY AND CREAM TEA (E/MK/G) Freshly baked scones with raspberry jam.....	£8

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

CLASSIC MAINS

SPAGHETTI BOLOGNESE - A BRITISH CLASSIC! (G/MK/SP) 2 cuts of beef, smoked bacon, red wine, tomato ragoût with home-made pasta.....	14.2
NUT BROWN BUTTERED SOLE (CY/C/F/SP/MK) with coastal herbs & Norfolk brown shrimps.....	£18.5
HONEY AND THYME SLOW ROAST NORFOLK DUCK (CY/MK/SP) with bitter greens and silky creamed potatoes.....	£18.4
HOBSON'S CHOICE PIE (PLEASE ASK ABOUT ALLERGENS) our weekly changing pie with a side dish.....	£15.2

SEASONAL MAINS

AUBERGINE AND TOMATO BERKIGIANA (V/G/E/MK) slow-baked with British Berkswell cheese, sunflower seeds and basil.....	£14
BROAD BEAN, PEAS, ASPARAGUS AND PRESERVED LEMON TART (V/E/G/S/SP/N) with fresh mint and cashew nuts and seeds.....	£15
PAVE OF LAMB (CY/MK/SP) with a salad of runner beans, roasted tomatoes and mint.....	£20
CATCH OF THE DAY (PLEASE ASK ABOUT ALLERGENS) beautifully cooked.....	market price
CRISPY CORONATION CHICKEN SALAD (G/CY/E/MK/SP/MD/N) sticky smoked chicken, gem lettuce and madras dressing.....	£13.3

P'T BUTCHERS BLOCK

Our passion for butchery and passing on the skills to younger team members has given us the opportunity to serve a selection of steaks and interesting cuts of meat.

PARKER'S BEEF BURGER (G/CY/E/F/S/MK/SP/MD) served with cheese, bacon, onion, Parker's 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 sauce Bordelaise.....	£60

VEGETABLE ACCOMPANIMENTS

SEASONAL GREEN VEGETABLES (V/VE*/MK).....	£3.5
TRIPLE COOKED CHIPS (MK/SP/E/MD) with truffle and Berkswell.....	£10
CHIPS AND DILL SALT (V/G).....	£4.5
MIXED SALAD (V/VE/SP).....	£3.5
MASHED POTATO (V/MK).....	£4.5
JERSEY ROYAL POTATOES (V/VE*/MK) with mint dressing.....	£3.5
WILTED SPINACH (V/VE*/MK).....	£4.2

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.

PARKER'S TAVERN 1834

DESSERTS

ETON MESS (E/MK/SP)
strawberries, raspberries, lightly whipped cream and meringue £8

DUKE OF CAMBRIDGE TART (G/MK/E/SP)
candied citrus, brown sugar tart and clotted cream.....£7.5

VALRHONA DOUBLE DARK CHOCOLATE MOUSSE (MK/E/G/SP/S)
with branded cherries.....£10

RICE PUDDING SOUFFLE (MK/E/S)
with raspberry ripple ice cream£10

ICE CREAM SUNDAE (G/E/S/P/N/MK)
ask a team member for the menu.....2 scoops £6/3 scoops £8

CAMBRIDGE BURNT CREAM (E/MK)
what the French call crème brûlée..... £8

CHEF T'S HOUSE-MADE DARK CHOCOLATE AND SEA SALT TRUFFLES (MK/E/S)£4.5



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

SAVOURY (PLEASE TURN OVER FOR THE PORT)

BRITISH CHEESE SELECTION (MK/CY/G/SS)
Bix soft, Cerney Ash, Westcombe Cheddar,
Young Buck Blue with crisp bread, crackers, grapes & radish£13

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

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. A discretionary service charge of 12.5% will be added to your bill. Menu may
change depending on seasonality. VAT included.

PARKER'S TAVERN e1834

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

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

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. A discretionary service charge of 12.5% will be
added to your bill. Menu may change depending on seasonality. VAT included.