

# PARKER'S TAVERN 1834

## PARKER'S APÉRITIFS

CHAMPAGNE CHARLES HEIDSIECK, BRUT RÉSERVE NV .....	£13.5
ENGLISH SPARKLING GUSBOURNE ROSÉ 2015 .....	£13.5
CAMBRIDGE DRY GIN AND TONIC .....	£9.50
CAMBRIDGE TRUFFLE GIN AND TONIC .....	£19
2018 SAFFRON GRANGE CLASSIC BRUT .....	£12
2018 SAFFRON GRANGE ROSÉ .....	£14.5
WILTSHIRE AUTUM TRUFFLE NEGRONI .....	£14.5

## HORS D'OEUVRES

DOUBLE CHEDDAR AND CAYENNE STRAWS (V/G/E/MK) .....	£4.5
HONEY-&SPICE-BAKED NUTS (V/E/N/MD) .....	£5
ROASTED CEP TOAST (G/MK/SP) with garlic, herbs and ricotta .....	£8.5
BEEF DRIPPING TOAST (G/SP/MD) with pickled cucumber .....	£5.2

## STARTERS

PARKER'S "GRANTCHESTER CURE" SMOKED SALMON (G/F/SP/MK) served with crème fresh and young herbs .....	£11.8
TEMPURA CAULIFLOWER (V/VE*/SP/G/SS) with sweet chilli sauce and mint .....	£9.5
BAKED GOAT CHEESE ON CROUTON (SP/N/D/G) with walnut and pear dressing .....	£10.2
SLOW COOKED TRUFFLED DUCK EGG ON TOAST (CY/G/E/MK/SP) with truffle mayonnaise .....	£16
SPAGHETTI BOLOGNESE- A BRITISH CLASSIC! (G/MK/SP/CY) 2 cuts of beef, smoked bacon, red wine, tomato ragoût with home-made pasta .....	£12.5/£16

## PARKER'S SUNDAY LUNCH

(Served Every Sunday)

### A MOMENT OF CULINARY COMFORT

ROAST RUMP OF LOCAL GRASS FED BEEF (G/E/MK/MD/SP) with dripping roast potatoes and Yorkshire puddings .....	£20.5
--	-------

(children's portions 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 .....	£32
(Free from menu available)	
CHAMPAGNE AFTERNOON TEA .....	£45
P'T AFTERNOON TEA TAKE AWAY .....	£27.5
STRAWBERRY AND CREAM TEA (E/MK/G) Freshly baked scones with raspberry jam .....	£10

**RIPTURE RAPTURE (G/E/S/P/N/MK)**  
An eruption of ice creams, parfais, sauces and sweets.  
A celebration pudding serving up to 6 people .....

£41

(Please allow 20 minutes preparation time)

## MAIN COURSES

SPAGHETTI BOLOGNESE - A BRITISH CLASSIC! (G/MK/SP/CY) 2 cuts of beef, smoked bacon, red wine, tomato ragoût with home-made pasta .....	£12.5/£16
NUT BROWN BUTTERED SOLE (CY/C/F/SP/MK) with coastal herbs & Norfolk brown shrimps .....	£21
HONEY AND THYME SLOW ROAST NORFOLK DUCK (CY/MK/SP) with bitter greens and silky creamed potatoes .....	£23
ROASTED CEP MUSHROOM TART (VE/V/G/S/SP/N) with garlic, hazelnut and pickled shallots .....	£19.5
Add duck egg and truffle .....	£29.5
PARKER'S BEEF BURGER (G/CY/E/F/S/MK/SP/MD) served with cheese, bacon, onion, Parker's sauce and chips .....	£17.5
SIRLOIN STEAK (G/F/E/MD/SP) chargrilled with chips, Cambridge sauce and watercress salad .....	£27.5
ROAST RIB OF BEEF COOKED OVER COALS FOR TWO (CY/MK/SP) with truffle mashed potatoes, wild mushrooms and sauce Bordelaise .....	£65

## VEGETABLE ACCOMPANIMENTS

SEASONAL GREEN VEGETABLES (V/VE*/MK) .....	£4.5
TRIPLE COOKED CHIPS (MK/SP/E/G) with truffle and Berkswell cheese .....	£11
CHIPS AND DILL SALT (V/G) .....	£4.5
MIXED SALAD (V/VE/SP) .....	£4
MASHED POTATO (V/MK) .....	£4.5

## MAGNUM WINES (Subject to availability)

2013 'COTO DE IMAZ' RIOJA RESERVA, EL COTO, RIOJA - SPAIN .....	£80
2016 'APPELLATION ALTAMIRA' UCO VALLEY MALBEC, ALTOS LAS HORMIGAS, MENDOZA - ARGENTINA .....	£75
2014 HAUT MEDOC, CHÂTEAU LAROSE PERGANSON, BORDEAUX - FRANCE (V) .....	£165
2015 VALPOLICELLA, ALLEGRI, VENETO - ITALY (V) .....	£145
2016 BOURGOGNE, PINOT NOIR, FRANCE .....	£130
2017 SOAVE CLASSICO, PIEROPAN, VENETO - ITALY .....	£156

**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 8*