

PARKER'S APÉRITIFS

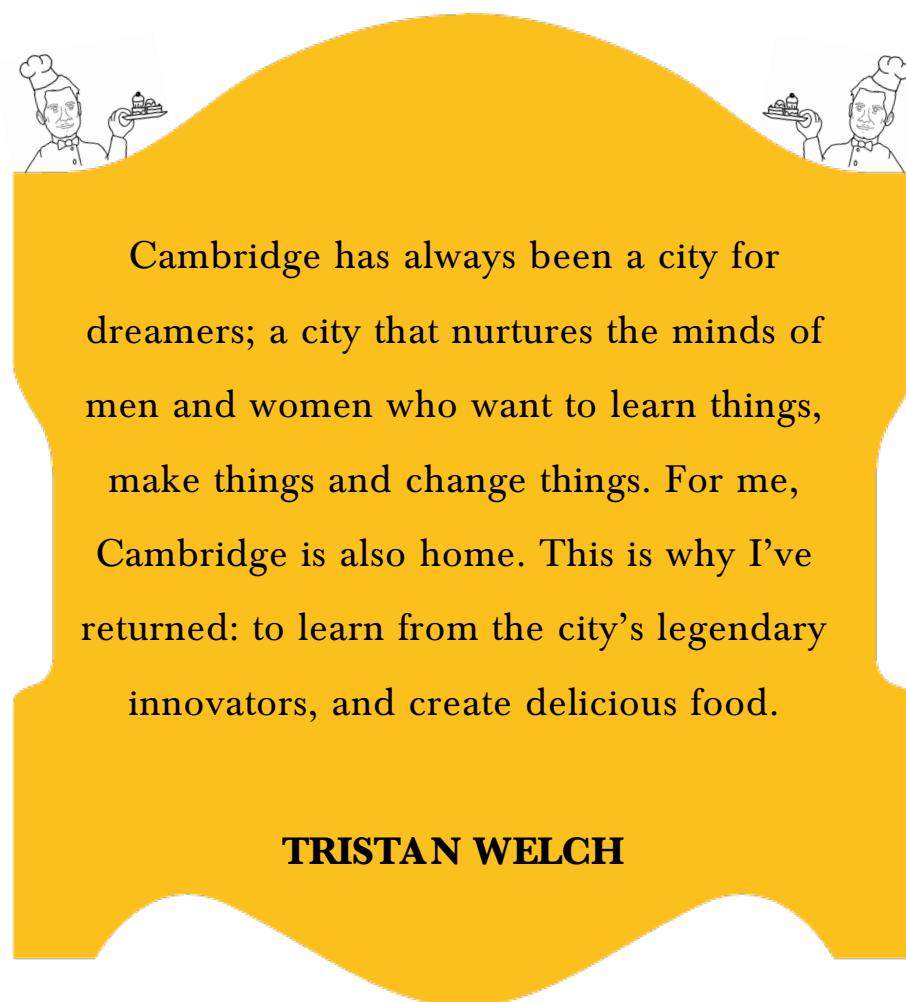
CHAMPAGNE CHARLES HEIDSIECK, BRUT RÉSERVE NV.....	13.5
LOCAL ENGLISH SAFFRON GRANGE BRUT 2018.....	12
LOCAL ENGLISH SAFFRON GRANGE ROSÉ 2019.....	14.5
ENGLISH SPARKLING GUSBOURNE ROSÉ 2016.....	14.5
CAMBRIDGE GIN AND TONIC.....	9.50
SPRING CAMBRIDGE TRUFFLE GIN NEGRONI.....	14.5

HORS D'OEUVRES

WESTCOMBE CHEDDAR AND CAYENNE STRAW (V/G/E/MK).....	5
HONEY-&-SPICE-BAKED NUTS (V/E/N/MD).....	4
ROASTED MESSIAH MUSHROOM TOAST (G/MK/SP) with garlic, herbs and ricotta.....	8.5

STARTERS

SPRING TRUFFLE RISOTTO (CY/MK/SP/V) with Spenwood cheese.....	19.6
CRISPY SOUTH CAMBRIDGE FRIED MESSIAH MUSHROOMS (VE/G/S/MD/SP/V) with mushroom ketchup.....	11
GOAT'S CHEESE BAKED ON NETTLES (MK/SP/G) with black garlic balsamic and toasted sourdough.....	11
LOCAL ASPARAGUS (V/VE*/E/SP/MK/CY/MD) cooked in butter with spring truffle.....	12
PARKER'S "GRANTCHESTER CURE" SMOKED SALMON (G/F/SP/MK) served with crème fresh and young herbs.....	13.4
HOME-MADE BURRATA AND HEIRLOOM TOMATO (SP/MK/V) with a tomato and basil dressing.....	11



MAIN COURSES

NORFOLK CHICKEN KIEV WITH THREE CORNERED GARLIC BUTTER (MK/CY/E/G/S/MD) with lambs lettuce and pickled herb salad.....	22
HONEY AND THYME SLOW ROAST NORFOLK DUCK (CY/MK/SP) with bitter greens and silky creamed potatoes.....	26
CELERIAC SPAGHETTI WITH CRISPY PARSLEY (V/VE*/CY/N) with cashew creams.....	19
Add shavings of black truffle.....	6.5
SPRING TRUFFLE RISOTTO (CY/MK/SP/V) with Spenwood cheese.....	26
NUT BROWN BUTTERED SOLE (CY/C/F/SP/MK) with samphire & Norfolk brown shrimps.....	26
CATCH OF THE DAY (PLEASE ASK ABOUT ALLERGENS) beautifully cooked.....	market price

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.

SIRLOIN STEAK, EAST ANGLIAN, GRASS-FED, SALT CHAMBER AGED (G/F/E/MD/SP) chargrilled with chips, Cambridge sauce and watercress salad.....	29.5
PARKER'S BEEF BURGER (G/CY/E/F/S/MK/SP/MD) served with cheese, onion, Parker's sauce and chips.....	17.5
Add crispy streaky bacon.....	2.00
ROAST RIB OF BEEF COOKED OVER COALS FOR TWO (CY/MK/SP) with mashed potatoes, local messiah mushrooms and sauce Bordelaise.....	69.5
Add shavings of black truffle.....	6.5 per person

VEGETABLE ACCOMPANIMENTS

SEASONAL GREEN VEGETABLES (V/VE*/MK).....	5
CHIPS AND DILL SALT (V/G).....	5
MIXED SALAD (V/VE/SP).....	5
BUTTERED SPINACH WITH NUTMEG (N/MK).....	5
MASHED POTATO (V/MK).....	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 ask for a manager 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*