
LUNCH MENU

Served from Monday to Friday 12pm to 2pm

Saturday 12:30 to 2pm

STARTERS

LOCAL CHAPLE & SWANN QUALITY SMOKED SALMON (F/SP) served with crème fresh and young herbs.....	12
HOME-MADE BURRATA AND HEIRLOOM TOMATO (SP/MK/V) with a tomato and basil dressing	11
SUMMER TRUFFLE RISOTTO (CY/MK/SP/V) with Spenwood cheese	19.6

MAINS

SIRLOIN STEAK, EAST ANGLIAN, GRASS-FED, SALT CHAMBER AGED (G/F/E/MD/SP) chargrilled with chips, Cambridge sauce and watercress salad	29.5
NUT BROWN BUTTERED SOLE (CY/C/F/SP/MK) with samphire & Norfolk brown shrimps	26
STUFFED ARTICHOKE HEARTS WITH SPICED AUBERGINE (G) with tomatoes, fresh oregano and young leaves	17

VEGETABLE ACCOMPANIMENTS

SEASONAL GREEN VEGETABLES (V/VE*/MK)	5
SKIN-ON CHIPS AND DILL SALT (V/G)	5
MIXED SALAD (V/VE/SP)	5
BUTTERED SPINACH WITH NUTMEG (N/MK)	5
EXTRA BUTTERY MASHED POTATO (V/MK)	5
TRIPLE COOKED CHIPS (MK/SP/E/G) with truffle and Spenwood cheese	11
SHAVINGS OF SUMMER TRUFFLE why not add summer truffle to anything?	6.5

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

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.

3 COURSE LIGHT LUNCH SET MENU

£25

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2 COURSES £22

Served from Monday to Friday 12pm to 2pm

Saturday 12:30 to 2pm

STARTER

PARKER'S TAVERN ENGLISH GARDEN HOUSE SALAD (E/MKCY/MD/SPV/VE*)
mixed leaves, asparagus, peas, beans, radishes and hen's egg with a salad cream dressing

MAINS

FISH AND CHIPS (G/F/S/E/CY/MD/SP)
crisp beer battered fish, triple cooked chips and wild herb tartare sauce

HANDMADE SPAGHETTI (G/V/VE)
with spiced aubergine and tomato

PORK FILLET MEDALLIONS (MK)
with courgette ribbons, preserved lemon and oregano

PUDDINGS

SORBET AND ICE CREAM OF THE WEEK (MK)
ask your server for the daily changing flavour

COFFEE AND CHOCOLATE (MK/S/V)
Parker's Tavern house-blend coffee with chef T's house-made dark chocolate and sea salt truffles

VEGETABLE ACCOMPANIMENTS

SEASONAL GREEN VEGETABLES (V/VE*/MK) 5

CHIPS AND DILL SALT (V/G) 5

MIXED SALAD (V/VE/SP) 5

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SUNDAY LUNCH MENU

Served from 12:30pm to 5pm

STARTERS

LOCAL CHAPLE & SWANN QUALITY SMOKED SALMON (F/SP) served with crème fresh and young herbs.....	12
HOME-MADE BURRATA AND HEIRLOOM TOMATO (SP/MK/V) with a tomato and basil dressing	11
SUMMER TRUFFLE RISOTTO (CY/MK/SP/V) with Spenwood cheese	19.6

MAINS

SIRLOIN STEAK, EAST ANGLIAN, GRASS-FED, SALT CHAMBER AGED (G/F/E/MD/SP) chargrilled with chips, Cambridge sauce and watercress salad	29.5
NUT BROWN BUTTERED SOLE (CY/C/F/SP/MK) with samphire & Norfolk brown shrimps	26
STUFFED ARTICHOKE HEARTS WITH SPICED AUBERGINE (G) with tomatoes, fresh oregano and young leaves	17
A MOMENT OF CULINARY COMFORT ROAST RUMP OF LOCAL GRASS FED BEEF (G/E/MK/MD/SP) with dripping roast potatoes and Yorkshire puddings..... (children's portion available)	22

VEGETABLE ACCOMPANIMENTS

SEASONAL GREEN VEGETABLES (V/VE*/MK)	5
SKIN-ON CHIPS AND DILL SALT (V/G)	5
MIXED SALAD (V/VE/SP)	5
BUTTERED SPINACH WITH NUTMEG (N/MK)	5
EXTRA BUTTERY MASHED POTATO (V/MK)	5
TRIPLE COOKED CHIPS (MK/SP/E/G) with truffle and Spenwood cheese	11
SHAVINGS OF SUMMER TRUFFLE why not add summer truffle to anything?	6.5

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3 COURSE LIGHT LUNCH SET MENU

£25

2 COURSES £22

Served on Sundays from 12:30pm to 5pm

STARTER

PARKER'S TAVERN ENGLISH GARDEN HOUSE SALAD (E/MKCY/MD/SPV/VE*)
mixed leaves, asparagus, peas, beans, radishes and hen's egg with a salad cream dressing

MAINS

FISH AND CHIPS (G/F/S/E/CY/MD/SP)
crisp beer battered fish, triple cooked chips and wild herb tartare sauce

HANDMADE SPAGHETTI (G/V/VE)
with spiced aubergine and tomato

PORK FILLET MEDALLIONS (MK)
with courgette ribbons, preserved lemon and oregano

<p>A MOMENT OF CULINARY COMFORT ROAST RUMP OF LOCAL GRASS FED BEEF (For a £9 supplement) (G/E/MK/MD/SP) with dripping roast potatoes and Yorkshire puddings (children's portion available)</p>

PUDDINGS

SORBET AND ICE CREAM OF THE WEEK (MK)
ask your server for the daily changing flavour

COFFEE AND CHOCOLATE (MK/S/V)
Parker's Tavern house-blend coffee with chef T's house-made dark chocolate and sea salt truffles

<p>Can't find your favourite pudding? Choose from our pudding for a £5 supplement.</p>
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VEGETABLE ACCOMPANIMENTS

SEASONAL GREEN VEGETABLES (V/VE*/MK) 5

CHIPS AND DILL SALT (V/G) 5

MIXED SALAD (V/VE/SP)..... 5

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