

PARKER'S TAVERN 1834

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-AND-SPICE-BAKED NUTS (V/E/M/N/P).....	£4.5
BEEF DRIPPING TOAST (G/SP with pickled cucumber.....	£4.6

STARTERS

SLOW COOKED TRUFFLED DUCK EGG ON TOAST (CY/G/E/MK/SP) with truffle mayonnaise and sherry vinegar.....	£12.1
HAND RAISED CHICKEN AND PORK PIE (G/E/MR/MD/SP) with wild herb, garlic and tomato chutney.....	£10.9
P'T FISH CAKES (C/G/E/SP/MK) sorrel and lemon butter sauce.....	£8.4/13.8
CHARCOAL ROASTED PILCHARDS (F/MD/SP) with salsa verde.....	£10
PARKER'S "GRANCHESTER CURE" SMOKED SALMON (G/F/N/P/S/SP) served with dill crème fresh and crispy capers.....	£10
HOME-MADE BURRATA AND HEIRLOOM TOMATO (MK/SP) roasted and fresh tomatoes and basil dressing.....	£7.8/12.7
TEMPURA COURGETTES (V/G/SP) local honey, cider vinegar and black pepper.....	£8

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! (CY/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)
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, parfaits, jellies, sauces and sweets.
A celebration pudding serving up to 6 people.....£38
(Please allow 20 minutes preparation time)

P'T'S AFTERNOON TEA

A delicious taste from our Pastry Chef
Served from 12:00 to 5.30pm - prior reservation is recommended

SAVOURIES
Broad bean, pea and mint tart (MK/G/E)
Parker's cure smoked salmon sandwiches (G/MK/F)
Cucumber and cream cheese sandwiches (G/MK)

SCONES (MK/G/E/SP)
Freshly baked scones with raspberry jam and clotted cream

SWEETS
Raspberry and lemon verbena macaron
Chef T's dark chocolate and sea salt truffles (MK/SY)
Strawberries and cream pavlova (MK/E)
Carrot cake with mascarpone filling and walnut praline (G/MK/E/N)

P'T AFTERNOON TEA.....£22

P'T AFTERNOON TEA WITH AN ELDERFLOWER AND
VERBENA 75.....£26.5

P'T AFTERNOON TEA TAKE AWAY.....£18

STRAWBERRIES AND CREAM TEA (E/MK/G)
Freshly baked scones with raspberry 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
complementary bottle of champagne for up to 6 people.

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

MAINS

HOBSON'S CHOICE PIE (CY/SP)
our daily changing pie with a side dish.....£15.2

HOMEMADE SPAGHETTI (V/VE*/G/MK)
with artichoke, garlic, dried tomatoes and fine herbs.....£14

ROAST ORGANIC CHICKEN AND STUFFING SALAD (CY/G/MK/SP)
with grilled tomatoes, summer leaf's and lemon.....£15.5

12HR BRAISED STEAK "ROSSINI" (CY/G/MK/SP)
spinach, duck liver pâté and madeira sauce.....£24

CATCH OF THE DAY (F)
beautifully cooked..... market price

SPRING GREEN STEW (V/CY)
radish, cauliflower, beans with wild herb pesto.....£7.8/12.7

P'T BUTCHERS BLOCK

We have dedicated ourselves to butchery and this has given us the opportunity to serve
a wealth of daily changing steaks and interesting cuts. *Be warned they sell out quickly!*

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

PAVE OF LAMB (E/SP/CY/MK)
with a salad of runner beans, roasted tomatoes and mint.....£18

SIRLOIN STEAK (G/F/E/MD/SP)
chargrilled with chips, Cambridge sauce and watercress salad.....£28

ROAST RIB OF BEEF COOKED OVER COALS FOR TWO (CY/MK/G/SP)
with truffle mashed potatoes, braised shallots and Bordelaise sauce.....£60

VEGETABLE ACCOMPANIMENTS

SEASONAL GREEN VEGETABLES (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

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 3