



TO KICK OFF...

Glass of Sparkling Blanquette de Limoux (125ml) £7.00 | Choice of 2 Real Ales from £3.70 a pint

Pork Crackling with Apple Sauce £4.00 | Mixed Olives (vg) £3.50

Sweet & Spicy Chicken Wings £4.50 | Chipolatas with Apple Sauce £4.00

STARTERS

(Bread is complimentary – 2nd helpings £1.50)

The Crown & Punchbowl
Ploughman's (To Share) £15.00
Herb Crusted Goat's Cheese, Cured Ham,
Chipolatas, Apple,
Pickles, Chutney & Bread

Spiced Parsnip & Leek Soup (vg) £6.00
Truffle Oil

Glazed Fig Salad (v) £6.50
Parmesan Crisp, Shallot & Sage Dressing

Herb Crusted Goat's Cheese (v) £7.50
Roasted Garlic & Tomato

Duck Parcel (gfo) £8.00
Sweet & Sour Cucumber, Soy & Sesame
Dressing

Chicken Liver Parfait £8.50
Fig & Orange Chutney, Toast

SIDES

Roast Heritage Carrots & Tarragon (vg)
£4.50

Purple Sprouting Broccoli (vg) £4.00

Sautéed Potatoes (vg) £4.00

Roasted Root Vegetables (vg) £4.00

MAINS

Winter Squash Ricotta Torte (v) £14.00
Stem Broccoli, Fennel & Potato Gratin, Salsa Rossa

Homemade Sausages (Ask server for flavour) £14.00
Mash, Greens, Onion Gravy

Beetroot, Walnut & Chestnut Terrine (v)(n) £14.50
Roasted Pear, Earl Grey & Pear Gel, Beetroot, Wild Mushrooms,
Mushroom Velouté

Chicken Supreme £16.50
Kohlrabi Remoulade, Crisp Potatoes, Tenderstem Broccoli, Truffle Sauce

Pan-Fried Venison Haunch £23.00
Butternut & Celeriac Smash, Sweet Quince, Creamed Savoy, Red Wine Sauce

Smoked Duck Breast £20.00
Apple & Onion Confit, Red Cabbage, Potato Fondant, Cider Sauce

Wild Game Sharer (For Two) £45.00
Game Cottage Pie, Wild Boar Loin & Venison Sausages, Heritage Carrots,
Chips, Red Wine Sauce

STEAKS

All served with Red Wine Braised Shallot, Mixed Leaves,
Chips & Choice of Sauce:

9oz Sirloin (255g).....£22.50

10oz Ribeye (284g).....£25.50

Sauces: Peppercorn | Bone Marrow | Mushroom & Truffle

Add King Prawns to your Steak £1.50 Each

- Cambscuisine donates 25p from every Ribeye steak
purchased to a local charity, Wintercomfort for the homeless -

FISH

Please also see the blackboards for fresh fish. All fish is delivered fresh daily by our supplier, Marrfish.
We only serve fish from sustainable sources, rated 1-3 in the Marine Conservation Society's Good Fish Guide.

Although the food is all prepared on site we cannot guarantee that our food may not contain GM products or nut traces. Please note, some game dishes may contain shot.
If you have any allergies or specific dietary requirements please ask a member of staff when ordering and we will endeavour to provide you with options.
A discretionary service charge of 10% is added to tables of 6 or more.

The Crown & Punchbowl



The Crown & Punchbowl is a Pub, Restaurant & Inn inhabiting a Grade II listed building which was originally an old coaching inn constructed in the 17th century. It has been extended periodically but retains many of its traditional features including brick fireplaces and original timber beams.

Food is Modern British, sourced from the area and seasonal. The pub serves real ales from local breweries and a wine list focused on the Languedoc- Roussillon area of France. It is all keenly prepared, presented & served by a knowledgeable and friendly team.

AFTER DINNER DRINKS

Jerez Xérès Sherry £4.20
 Pedro Ximénez (70ml)
*Raisins, figs & dates on the nose.
 Velvety smooth on the palate.*

Warre's LBV Port 2012 (70ml) £5.00
*Bursting with intense red fruits and a
 core of silky tannins. Refined & complex.*

Truffle Gin £8.50
 The Cambridge Distillery (35ml)
*Rich and subtly savoury,
 this is fascinating stuff indeed!
 Made using white truffle from Alba.*

A full list of after dinner drinks is also available.

STEAK NIGHT

Every Tuesday evening we present different cuts of meat at your table for you to choose from. All served with chips or mash & a choice of sauce. Steak lovers are in for a treat! Booking is recommended.

PUDDINGS

Cinnamon Crème Brûlée (v) £6.50
Dark Brown Sugar Tuile

Sticky Toffee Pudding (v) £7.00
Toffee Sauce, Vanilla Ice Cream

Cheesecake of the Day (v) £7.00
Ask your server for today's flavour

Knickerbocker Glory (v) £7.00
Ask your server for today's flavour

Chocolate Pot (v) £7.50
Kirsch Soaked Cherries, Vanilla Ice Cream

Roasted Pineapple (vg) £7.50
Lime Gel, Whipped Coconut Cream, Coriander, Cardamom

Ice Cream (v) & Sorbets (vg) (3 Scoops) £6.50
Ask your server for today's available flavours

Selection of British Cheeses £10.00
*Godminster Smoked Cheddar, Goat's Cheese, Cambridge Blue.
 Served with Biscuits, Grapes & Chutney*

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar
 100ml £7.35 / 250 ml Jug £17.00 / Bt. £32.00 (500ml)
*Côtes du Roussillon, France. A late harvested fortified sweet aperitif
 and/or dessert wine. Rich, honeyed palate. Works well with cheese & puddings.*

Banyuls Traditionnel Robert Pages AOC VdN
 100ml £9.00 / 250ml Jug £22.00 / Bt. £60.00
*90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls -
 sweet, complex and marvellous. Served chilled.*

Apple Apéritif Kingston Black, Somerset
 100ml £5.50 / 250ml Jug £14.00 / Bt. £26.00 (500ml)
*Sweetness and depth of the legendary Kingston Black apple with subtle
 brandy notes.*

Maury Rouge, Domaine des Soulanes, Maury AOC
 100ml £9.60 / 250ml Jug £23.00 / Bt. £65.00
*From a single vineyard of old vine Grenache. This vintage port style is deeply
 fruited, well structured and extremely satisfying! Only made in the best years.*

GUEST ROOMS

The Crown & Punchbowl has five delightful double rooms, all of them ensuite. The Erasmus Room is our largest room and offers an ensuite bath/shower. Room rates are from £120 per room. Breakfast is available for an extra £10 per person. We also offer weekend break packages - please ask us for more information. We are also in the process of adding 4 more guest rooms to the rear of the building. These will be available from mid-December.

