



TO KICK OFF...

Glass of Sparkling Blanquette de Limoux (125ml) £7.00

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)

Sharing Board £16

Glazed Chicken Wings, Goat's Cheese,
Slow Cooked Pork Belly, Pickled Cherries,
Sweet Onion Chutney, GF Bread

Soup of the Day (vgo) £6.00

Candy Beetroot & Walnut Salad £7.00
(vg) (n) Pickled Apple, Shaved Fennel,
Burnt Apple Purée, Salad Leaves, Herb Oil

Pan-Fried Pigeon Breast £9.00
Butterbeans, Confit Celeriac, Celeriac
Purée, Kale, Red Wine Sauce

SIDES

Maple Glazed Chantenay
Carrots (v) £4.50

Tenderstem Broccoli with Garlic,
Chilli & Herb Butter (v) £4.50

Herb Buttered New Potatoes (v) £4.00

GF Mixed Salad with Tomato,
Pickled Cucumber & Walnuts (vg) (n)
£4.00

MAINS

Celeriac & Truffle Risotto (v) £14.00
Aged Parmesan, White Truffle Oil, Watercress

Sausages & Mash (Ask Server for Sausage Flavour) £14.00
Greens, Onion Gravy

Pan-Fried Chicken Supreme £16.50
Braised Buckwheat, Broccoli Purée, New Potatoes, Roasted Broccoli,
Red Wine Sauce

Slow-Cooked Pork Belly £16.50
Braised Butterbeans, Celeriac Purée, Kale, Red Wine Sauce

Pan-Fried Lamb Rump £21.00
Spiced Glazed Heritage Carrots, Carrot Purée, Potato Terrine, Burnt Apple
Purée, Kale, Red Wine Sauce

STEAKS

All served with Roasted Tomato, GF Mixed Salad Leaves, Chips
& Choice of Sauce:

9oz Sirloin (255g).....£24.50

10oz Ribeye (284g).....£27.50

Sauces: Peppercorn | Red Wine | Mushroom

- 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.

(v) vegetarian (vg) vegan (vgo) vegan option available (n) contains nuts

A discretionary service charge of 10% is added to tables of 6 or more.

Reading glasses available - please ask us for a pair. Doggy bags available - please ask us to take excess food home.

Wifi: CrownandPunchBowl. Password: CPBL1914



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.

PUDDINGS

Rhubarb & Vanilla Panna Cotta £6.50
Micro Mint

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

Orange & Vanilla Yoghurt Parfait (vg) £7.00
Orange Jam, Fruit Granola, Sweet Dry Oranges, Fresh Mint

Elderflower Cheesecake (v) £7.00
Pickled Strawberries, Elderflower Gel, Strawberry Purée, Fresh Mint

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 GF Bread and Grapes.*

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.

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar
100ml £7.35 / 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 /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 / 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 / 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.*

STEAK NIGHT

On the first Tuesday evening of every month 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.

GUEST ROOMS

The Crown & Punchbowl has nine 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 and Sunday evening packages - please ask us for more information.

