

# The Crown & Punchbowl



## DAIRY FREE MENU

### STARTERS

(Bread is complimentary – 2nd helpings £1.50)

Soup of the Day (vg) £6.50

Wild Mushroom Parfait (vg)  
mixed pickles, crispbreads &  
bitter leaves £7.50

Glazed Mackerel Fillet  
pickled rhubarb, edamame beans,  
~~coriander yoghurt~~ £8.00

Duck Parcel  
asian slaw, teriyaki sauce £8.50

Pork & Mixed Game Terrine  
mixed leaves, crispbreads, broccoli &  
anchovy ketchup £8.00

Salad Bowl (vg)  
roast squash, quinoa, mixed leaves, pickles,  
pomegranate, spiced seeds, citrus dressing  
Starter £7.50 / Main £12.00  
includes a choice of chicken breast,  
smoked salmon or jerk tofu

### SIDES

Roasted Roots  
honey & cumin seeds £4.00

Bombay Potatoes  
coriander £4.00

Stem Broccoli  
~~tahini~~, pomegranate &  
pumpkin seeds £4.50

~~Parmesan~~ Fries  
truffle oil £4.50

Wild Mushrooms  
kale, spinach &  
capers £4.00

## TO KICK OFF

Roasted Padron  
Peppers £5.00

Suffolk Salami (n)  
almonds, ~~goat's cheese~~ £5.50

Haggis Fritters  
beetroot & whiskey mayo £5.00

Cauliflower Fritters  
~~cheese & jalapeno dip~~ £4.50

Marinated Mixed  
Olives £3.50

Pork Crackling  
apple sauce £4.00

Vegetarian Mezze Board (v)  
~~mozzarella~~, marinated artichokes, roasted peppers, hummus,  
rocket, sundried tomatoes, toasted ciabatta £12.00  
add cured meat selection £7.00,  
add crayfish & smoked salmon £7.00

### MAINS

Celeriac Schnitzel (vg)  
caramelised onion purée, spinach, wild mushrooms  
& capers £13.50

Parsnip Tart Tatin (v)  
chicory, ~~tahini yoghurt~~, pomegranate  
& pumpkin seeds £13.50

Duck Breast (n)  
~~butternut squash fondant~~, parmentier potatoes, olives,  
almonds, tenderstem broccoli, blackberries £18.50

Tandoori Monkfish Tail  
bombay potatoes, coconut curry sauce, pak choi,  
sesame rice cracker £19.50

Slow Cooked Venison Shoulder  
~~mash potatoes~~, roast parsnips, kale, ~~goat's cheese~~  
& ~~thyme dumplings~~ £18.00

Pie of the Day  
~~roasted garlic mash potatoes~~, roasted roots,  
greens, gravy £14.50

10oz Ribeye Steak  
chunky chips, button mushrooms, roasted tomato,  
watercress & a choice of sauce £27.00  
sauces - ~~peppercorn~~, red wine, ~~garlic & herb butter~~

### SAUSAGES

A choice of sausage, and sauce,  
served with chips choose from:

Sausages: Beef | Pork & Apple | Spicy Italian  
Sauces: Red Wine | ~~Mustard~~ | Onion

All of our sausages are gluten free and we  
only use locally sourced meat. £13.50



We will add £1 to your bill today if it's over £30. If you're happy with this donation you're helping to support charities within Cambridge and surrounding area. If not, please just ask for it to be removed and we will with no fuss of course!



Doggy bags available



Reading glasses available



We're serious about allergies, so please let us know if you or anyone on your table has an allergy.

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 | (n) contains nuts  
A discretionary service charge of 10% will be added to your bill.

# DAIRY FREE MENU

## LUNCH MENU

Menu available 12-2.30pm

Weds- Fri 12-6pm Sat

Set Menu - 2 courses £16.00, 3 courses £22.00

Please choose any pudding or selection of two cheeses

### STARTERS

Soup of the Day (vg)

Wild Mushroom Parfait (vg)  
*mixed pickles, crispbreads &  
bitter leaves*

Pork & Mixed Game Terrine  
*mixed leaves, crispbreads, broccoli &  
anchovy ketchup*

### MAINS

Choice of Sausage & Chips

Sausages: *Beef | Pork & Apple | Spicy Italian*

Sauce: *Red Wine | Mushroom | Onion*

Beef Burger

~~stilton rarebit~~, *brioche bun, dijon mayo, chips, ~~sau~~*

Smoked Haddock Fishcake

*poached egg, wild mushrooms, spinach,  
chive cream sauce*

Sweet Potato Coconut Stew

*chickpea, coriander, spinach with  
cauliflower fritters*

## VEGETARIAN MEZZE BOARD (V)

~~mozzarella~~, *marinated artichokes,  
roasted peppers, hummus, rocket,  
sundried tomatoes, toasted ciabatta* £12.00

*add cured meat selection* £7.00

*add crayfish & smoked salmon* £7.00

## SANDWICHES

Roast Beef Ciabatta

*horseradish & rocket, chips, salad, gravy* £9.00

Crayfish & Avocado

*toasted bagel, chips, salad* £9.00

Mushroom & Goat's Cheese (v)

*rocket, sun-blushed tomatoes, ciabatta,  
chips, salad* £9.00

## PUDDINGS

Chocolate, Banana & Rum Loaf Cake (vg)

*rum caramel, coconut brittle &  
chocolate sorbet* £7.50

Sorbets (vg) (3 scoops)

*ask for flavours* £6.50

## PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar

100ml £7.50 / Bt. £32.00 (500ml)

*Côtes du Roussillon, France. A late harvested fortified sweet  
aperitif and/or dessert wine. Rich, honeyed palate.*

Banyuls Traditionnel Robert Pages AOC VdN

100ml £9.50 / Bt. £62.50

*90% Grenache Noir, 10% Grenache Gris. A traditional  
Banyuls - sweet, complex and marvellous. Served chilled.*

Maury Rouge, Domaine des Soulanes, Maury AOC

100ml £9.00/ Bt. £59.50

*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.*

## COGNACS, ARMAGNACS & WHISKIES

VS Classic Cognac £4.20

Whiskies -

VSOP Grande Champagne

GlenDronach 8yr (Highland) £5.00

Cognac £5.50

Auchentoshan (Lowland) £5.00

VSOP Armagnac £4.00

Benromach 10yr Speyside £5.00

Buffalo Trace Bourbon £4.00

Talisker Island £5.00

