

# The Crown & Punchbowl



## GLUTEN FREE MENU

### STARTERS

(Bread is complimentary – 2nd helpings £1.50)

Soup of the Day (vg) £6.50

Suffolk Pork, Mixed Game & Cranberry Terrine (n)  
sweet & sour chestnut purée, ~~toast~~ £8.00

Wild Mushroom Parfait (vg)  
mixed pickles, ~~crisp breads~~, bitter leaves £7.50

Baked Duck Parcel  
pickled cucumber ribbons, sesame  
spiced sultana purée £8.50

Whiskey & Apple Cured Salmon  
dill crème fraîche, ~~rye bread~~ £9.00

Garlic & Rosemary  
Baked Camembert (n)  
honey, walnuts, rocket, ~~toasted~~  
~~ciabatta~~ to share £12.50

Salad Bowl (vg)  
roast squash, quinoa, mixed leaves, pickles,  
pomegranate, spiced seeds, citrus dressing  
Starter £7.50 / Main £13.50

Main includes a choice of chicken breast,  
cured salmon or spiced falafel

### SIDES

Cauliflower Cheese £4.50      Buttered Brussel Sprouts £4.00

Roasted Roots  
honey & cumin seeds £4.00

Parmesan Fries  
truffle oil £4.50

Stem Broccoli  
tahini, pomegranate &  
pumpkin seeds £4.50

Wild Mushrooms  
kale, spinach &  
capers £4.00

### TO KICK OFF

Roasted Padron  
Peppers £5.00

Pigs in Blankets  
cranberry sauce £5.00

Haggis Fritters  
beetroot & whiskey mayo £5.00

Pork Crackling  
apple sauce £4.00

Marinated Mixed  
Olives £3.50

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

### MAINS

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

Pan Fried Hake Fillet  
dill crushed new potatoes, confit tomato, green beans,  
caper & lemon butter £18.00

Slow Cooked Suffolk Pork Belly  
smoked parsnip purée, potato terrine, cavolo nero,  
wholegrain mustard sauce £17.50

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

Roast Beetroot, Rosemary & Quinoa Parcel (vg, n)  
celeriac purée, roasted parsnip, broccoli, chestnut dressing  
£13.50

9oz Sirloin Steak  
chips, flat mushroom, roasted tomato,  
watercress & a choice of sauce £24.50  
sauces - peppercorn, red wine sauce,  
worcestershire sauce butter

### SAUSAGES

A choice of sausage, mash and sauce, choose from:

Sausages: Beef | Pork & Apple | Spicy Italian  
Mash: Plain | Hemingford | Chive  
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.

# GLUTEN 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*

Suffolk Pork, Mixed Game & Cranberry Terrine (n)

*sweet & sour chestnut purée, toast*

### MAINS

Choice of Sausage & Mash

Sausages: Beef | Pork & Apple | Spicy Italian

Mash: Plain | Hemingford | Chive

Sauce: Red Wine | Mustard | Onion

Pork Belly

*potato terrine, cavolo nero, wholegrain mustard sauce*

Traditional Fish Pie

*greens*

Parsnip Tart Tatin (v)

*chicory, tahini yoghurt, pomegranate & pumpkin seeds*

## VEGETARIAN MEZZE BOARD (V)

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

*add cured meat selection* £7.00

*add cured salmon* £7.00

## SANDWICHES

Turkey, Cranberry & Stuffing Ciabatta

*salad, fries* £9.00

Fish Finger & Tartare Sauce Ciabatta

*salad, fries* £9.00

Mushroom & Goat's Cheese Bagel (v)

*salad, fries* £9.00

## PUDDINGS

Sticky Toffee Pudding (v)

*butterscotch sauce, vanilla ice cream* £7.00

Bourbon & Toasted Hazelnut Parfait (n)

*coffee meringue shards, apple & bourbon gel* £7.00

Dark Chocolate & Marmalade Tart

*chocolate crumb crème fraîche & candied orange* £7.75

Mulled Wine Poached Pear (vg, n)

*sultana purée & ~~almond granola~~* £7.00

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops)

*ask for flavours* £6.50

Affogato (v)

*scoop of vanilla ice cream, espresso*

*shot & biscotti* £5.50

*add Pedro Ximénez + £1.00 | Baileys + £2.00 |*

*Amaretto + £2.00*

Selection of British Cheeses (v)

*3 Cheeses* £10.00 / *4 Cheeses* £12.00

*Served with grapes, celery & biscuits*

*(set lunch menu - 2 cheese selection)*

## 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

