

PARKER'S TAVERN e1834

SNACKS

SELECTION OF OLIVES (VE/GF)	
manzanilla, Kalamata & Bella di Cerignola.....	5
48 HOUR SOURDOUGH (VE)	
served with cultured butter & Maldon sea salt.....	9
QUAIL SCOTCH EGGS	
with carrot ketchup.....	8
CRUDITÉ & DIPS (V/GF)	
Carrots, peppers, celery, spring onions & blue cheese aioli.....	8
BEVERSTOCK CHEESE STRAWS (V)	
with pickled walnut dip.....	9.5
CRISPY COD SCAMPI	
with parsley aioli.....	12
FLATBREAD, TOMATO, MOZZARELLA & BASIL (V).....	14
Add Parma Ham.....	3
STARTERS	
VEGETABLE TEMPURA (VE)	
with sweet chilli & mint.....	12
FRENCH ONION SOUP (V/GF*)	
Caramelised roscoff onion, wild mushroom & gruyere cheese croute.....	14
PAN SEARED SCALLOPS	
with textured cauliflower.....	14
HAM HOCK CROQUETTES WITH CELERIAC REMOULADE	
with chive & chilli emulsion.....	14.5
ROASTED PEAR & YELLISON GOAT'S CHEESE CURD SALAD (V/GF).....	14/16
CAESAR SALAD (V*/GF*)	
Cos lettuce, croutons, anchovies, Caesar dressing & pecorino.....	14
Add halloumi.....	7.5
Add grilled chicken.....	7.5
CLEY HOUSE SMOKED SALMON (GF)	
served with caperberries, chive cream & cucumber ribbons.....	15

OUR FEAST-ANGLIAN PHILOSOPHY

We are passionate and proud to be championing local and seasonal produce, we hope you enjoy feasting on East Anglian produce as much as we enjoy cooking and serving it.

OUR CLASSICS

GRILLED GRASMERE PORK CHOP 28 (GF)

with braised onion, yakitori, apple & celeriac mash

Recommended wine

2023 Selvapiana Chianti Rufina, Sangiovese

GRESSINGHAM DUCK BREAST 32

served with Grand Marnier sauce, heritage carrots & orange

Recommended wine

2021 Jane Eyre, Fleurie 'Vendages Entières', Gamay

STEAK & ALE PIE 56 (EXC.)

(serves two) bone marrow, served with mashed potatoes

Recommended wine

2020 'Coto de Imaz' Rioja Reserva, Tempranillo

WOOD-FIRED RIB-EYE STEAK 624g 90 (EXC./GF)

(serves two) local oyster mushrooms & chimichurri

Recommended wine

2019 Henschke 'Keyneton Euphonium', Shiraz

MAINS

PARKER'S HALLOUMI BURGER (V)	
brioche bun, gem lettuce, tomato, onion, truffle mayo & skin-on chips.....	19.5
PARKER'S BEEF BURGER	
brioche bun, gem lettuce, tomato, onion & skin-on chips.....	20
Add bacon.....	6
Add a fried egg.....	3
BRITISH RAJ JACKFRUIT CURRY WITH TADKA	
served with rice, mango chutney, yoghurt & chapati.....	22
FISH CAKE WITH POACHED EGG AND RAINBOW CHARD	
served with peas & kale, topped with chimichurri.....	23
BEER-BATTERED HADDOCK & CHIPS (GF*)	
served with mushy peas & tartar sauce.....	23
PARKER'S BOLOGNESE	
Bucatini, tomato stock, ragù & slow-cooked beef in red wine.....	24
TAGLIATELLE OF WILD MUSHROOMS (V)	
with crispy sage, olive oil, pine nuts & aged parmesan.....	24
ROASTED SALMON WITH HERB CRUST (GF*)	
served with spinach, yellow cherry tomato & roasted fennel.....	27
OVEN-ROASTED NORFOLK CHICKEN (GF)	
with puy lentil & spring onion.....	28
CHARGRILLED EAST ANGLIAN SIRLOIN STEAK 225g (EXC./GF)	
served with skin-on chips, salad & peppercorn sauce.....	36
SIDES	
KOFFMAN SKIN-ON CHIPS & DILL SALT (VE/GF).....	6
RAINBOW CHARD AND KALE WILTED	
with chimichurri.....	6
SPICED BRAISED RED CABBAGE	6
GREEN BEANS	
with pancetta & crispy onions.....	6
MASHED POTATOES (V/GF).....	6
NEW POTATOES WITH MINT (V/VE*).....	6
GREEN SALAD (VE/GF).....	6
MAC & CHEESE (V)	
made with Oglesfield, Cheddar & Emmental.....	8.5

(V) – Vegetarian | (VE) – Vegan | (V*) – Dishes that can be made Vegetarian | (VE*) – Dishes that can be made Vegan | (GF) – Dishes that are free from gluten | (GF*) – Dishes can be made gluten free | (EXC.) – Excluded from offers

Please inform your server should you have any allergies of intolerances we need to be aware of. A discretionary service charge of 12.5% will be added to your bill. VAT is included.