



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
 Scotch Egg £4.00 | Salt Cod Croquettes £4.00
 Beef & Horseradish Chipolatas £4.00 | Devils on Horseback £3.50

STARTERS

(Bread is complimentary – 2nd helpings £1.50)

The Crown & Punchbowl
 Ploughman's (To Share) £15.00
 Baron Bigod Brie, Cured Ham,
 Beef & Horseradish Sausages, Apple,
 Pickles, Chutney & Bread

Soup of the Day (vg) £6.50

Spinach, Thyme & Potato Press (vg) £6.50
 Watercress, Sundried Tomato Dressing

Torched Heirloom Tomatoes (v) £7.50
 Spiced Goat's Curd, Basil Purée,
 Pickled Fennel, Balsamic Jelly

Roasted Aubergine Bruschetta (v) £7.50
 Feta, Red Pepper Jam

Asparagus (v) £8.50
 Leek Ribbon, Wasabi Mayo,
 Crispy Hen's Egg

Pigeon & Pancetta Terrine £9.00
 Wild Nettles, Tarragon & Tomato Chutney,
 Crispbread, Pickled Wild Mushrooms

SIDES

Sprouting Broccoli (vg)
 Beetroot, Yoghurt & Mint (v)
 Mixed Leaf & Herb Salad (vg)
 Roast Vegetable & Tomato Stew (vg)
 Chips (vg) / Mash (v)
 (All £4)

MAINS

Courgette & Garlic Roast Vegetable Parcel (vg) £13.50
 Quinoa, Spinach, Roast Beetroot, Pickled Lemon Dressing

Smoked Tofu (vg) £13.50
 Carrot Purée, Herb & Lentil Broth, Pickled Mushrooms, Crispy Kale

Homemade Sausages (Ask server for flavour) £13.50
 Mash, Greens, Onion Gravy

Marinated Pork Collar £16.50
 Apple Rösti, Carrot Purée, Pak Choi, Mustard Sauce

Braised Rib of Beef £18.00
 Sweet Potato Purée, Crispy Shallots, Stem Broccoli, Red Wine Sauce

Braised Lamb Shoulder (n) £18.00
 Apricot & Pistachio Stuffing, Turnip, Rosemary Potato Bake,
 Roast Courgettes, Madeira Sauce

Surf & Turf (For Two) £45.00
 16oz (453g) Bavette Steak, King Prawns, Crispy Squid, Chips &
 Choice of Two Sauces

STEAKS

All served with Hand Cut Chips, Grilled Flat Mushroom,
 Roast Tomato, Mixed Leaves, 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.

Reading glasses available - please ask us for a pair.

Wifi: CrownandPunchBowl. Password: CPBL1914

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.

PUDDINGS

Popcorn Panna Cotta £6.50
Brown Sugar Tuile, Amaretto Syrup, Popcorn

Blueberry Tart (v) £6.50
Bay Leaf Ice Cream, Boozy Blueberries

Cold Coconut Rice Pudding (vg) £7.00
Caramelised Mango, Coconut, Lime

Sparkling Fruit Terrine (v) £7.00
Vanilla & Lavender Sweet Cream, Apricot Purée

Toasted Cherry Marshmallow (v) £8.00
Rocky Road Clusters, Cherries, Chocolate Sponge, Chocolate Sauce

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, Baron Bigod, Cambridge Blue.
Served with Biscuits, Grapes & Chutney.*

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar.
£7.35 (125ml glass) / £29 (500ml Bottle)
*Côtes du Roussillon, France. A late harvested fortified sweet aperitif
and/or dessert wine. Rich, honeyed palate. Works well with cheese & puddings.*

Maury Blanc, Domaine des Soulanes, Maury AOC.
£4.50 (70ml glass) / £8.00 (125ml glass) / £38 (Bottle)
*From a single and very old vineyard of Grenache Gris and Grenache Blanc.
The nose alone is thrilling. Sweet, balanced, fresh and long.
A surprisingly good cheese accompaniment.*

Maury Rouge, Domaine des Soulanes, Maury AOC.
£4.80ml (70ml glass) / £8.90 (125ml glass) / £40 (Bottle)
*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

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.

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.

