



TO KICK OFF...

Punch £7.50 | Choice of 2 Real Ales from £3.60 a pint
 Mixed Olives £2.50 | Nocellara Olives £3.50
 Mixed Nuts £2.00 | Salted Cashews £3.50
 Pork Crackling with Apple Sauce £3.00 | Chilli Rice Crackers £3.00
 Punchbowl Pickles (Onions, Eggs & Gherkins) £2.00

STARTERS

MAINS

The Crown & Punchbowl
 Ploughmans
 (To Share)
 Smoked Duck Breast,
 Sparkenhoe Red Leicester Cheese,
 Pork Pie, Piccalilli, Pickles, Fresh Bread
 £14.00

- Soup of the Day (v) £6.00
- Sweet Potato, Spring Onion & Cumin Taquito (v) £6.50
Fennel Slaw & Jalapeño
- English Asparagus (v) £7.00
Crispy Hen's Egg, Tarragon Crème Fraîche
- Heritage Tomato, Goat's Cheese & Pickled Aubergine Salad (v) £7.50
Honey & Tahini Dressing, Crispbreads
- Coronation Chicken £7.50
Pickled Baby Vegetables, Apricot Purée
- Smoked Duck Breast (n) £8.25
Beetroot Salad, Pistachio Crumb

SIDES

- Spring Vegetables £4.00
- Goat's Cheese, Beetroot & Pistachio Salad (n) £4.00
- Peas & Fine Beans £4.00
- Jersey Royals £4.00
- Hand Cut Chips £4.00
- Tenderstem Broccoli £4.00

- Gnocchi (v) (n) £12.00
Courgettes, Asparagus, Rosemary, Hazelnuts
- Sesame Squash Fritters (v) £12.00
Asian Slaw, Honey, Soy & Ginger
- Homemade Sausages (Ask server for flavour) £13.50
Mash, Greens, Onion Gravy
- Chicken Supreme £16.50
Charred Sweetcorn, Bacon Jam, Sweetcorn Purée, Baby Gem
- Slow Roast Pork Belly £17.00
Chorizo, Sweet Potato, Spring Onions, Sultanas & Pine Nuts, Sherry Sauce
- Short Rib of Beef £22.00
Spring Vegetables, Confit Garlic Mash, Port Sauce
- Lamb Sharer (For Two) £48.00
Rack of Lamb, Lamb Rump, Braised Shoulder, Jersey Royals, Broccoli, Peas & Fine Beans, Redcurrant & Rosemary Gravy

STEAKS

All served with Hand Cut Chips, Grilled Flat Mushroom, Roast Tomato & Watercress Salad, Choice of Sauce:

9oz Sirloin (255g).....£23.00

12oz Butler Steak (340g)..... £24.00

Sauces: ~~Peppercorn~~ | Port | ~~Mushroom~~

Add Seared Scallops to your Steak £3 Each

- Cambscuisine donates 25p from every steak purchased to a local charity, Wintercomfort -

FISH

Please see blackboards for fresh fish.
 All fish is delivered fresh daily. These dishes change regularly and are from a sustainable source.

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.

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.

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.

WEEKEND BREAKS

Enjoy a weekend break for two for £295. This special rate includes a two-night stay in one of our five delightful guest rooms, breakfast on both mornings and a three-course dinner on one night in the restaurant (excludes drinks.) Available Fri/Sat or Sat/Sun - please ask us for more information.

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. Booking is recommended.

SET MENU

*Available Monday-Friday Lunchtime & Sunday-Thursday Evening
(Excludes Bank Holidays)*

£16 for 2 courses | £22 for 3 courses

STARTERS

Soup of the Day (v)

Sweet Potato, Spring Onion & Cumin Taquito (v)
Slaw & Jalapeño

Smoked Salmon & Cream Cheese Pancake
Dressed Baby Leaves, Beetroot Relish

Pork Rissole
Pickled Veg, Herb Dressing

MAINS

Mushroom & Brie Risotto (v)
Herb Salad, Truffle Oil

Grilled Chicken Salad
Fine Beans, Sunblushed Tomatoes, Crispy Potatoes

Minute Steak Baguette
Hand Cut Chips, Dressed Salad Leaves

Root Vegetable Topped Fish Pie
Pea & Lettuce Fricassee

DESSERTS

Raspberry Jelly, Lemon Gel, Lemon Sherbet, Praline (n)

Coconut Panna Cotta, Pineapple & Passion Fruit Salsa

Sorbets (3 Scoops)
Ask your server for today's available flavours.

