

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 £2.50 | Salted Cashews £3.50
 Pork Crackling with Apple Sauce £3.50 | Chilli Rice Crackers £3.00
 Punchbowl Pickles (Onions, Eggs & Gherkins) £2.00

STARTERS

The Crown & Punchbowl
 Ploughman's (To Share) £14.00

*Smoked Pigeon Breast,
 Sparkenhoe Red Leicester Cheese,
 Sausage & Mash Roll, Kedgeree Scotch Egg,
 Pickled Vegetables, Fresh Bread*

Soup of the Day (v) £6.00

Sage & Onion Doughnuts (v) £6.50
Smoked Paprika Mayonnaise

Sausage & Mash Roll £6.75
Caramelised Onion Ketchup

Crustless Broccoli Quiche (n) (v) £7.00
Stilton Mousse, Candied Walnuts

Devilled Chicken Livers £7.50
Crispy Bacon, Sultanas, Peas

Sweetcorn Pancake (v) £7.75
Chilli Syrup, Avocado, Spring Onion

Salmagundi £9.75
*Smoked Pigeon, Roasted Figs, Pickled
 Kohlrabi, Pink Shrimp, Sour Cream, Watercress*

SIDES

Mash £4.00
 Garlic Kale £4.00
 Sautéed Runner Beans £4.00
 Pea, Spring Onion &
 Watercress Salad £4.00
 Chips £4.00
 Steamed Greens £4.00

MAINS

Roast Mushroom Faggot (vg) £12.00
Bubble & Squeak, Pea Purée, Gravy

Leek & Potato Dumplings (v) £12.00
Creamed Leek Rarebit, Crispy Leek

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

Duck Breast £19.50
Beetroot, Kale, Orange & Star Anise Sauce

Lamb Rump £22.00
Bubble & Squeak, Pea Purée, Rosemary & Mint Sauce

Venison Haunch £23.00
Burnt Onion, Celeriac, Steamed Greens, Red Wine & Chocolate Sauce

Pork Sharer (For Two) £40.00
*Pork Fillet, Slow Cooked Belly, Mustard Mash, Peas, Carrots,
 Runner Beans, Red Wine Sauce*

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 | Red Wine | Blue Cheese

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.*

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)

Pea, Spring Onion, Kohlrabi & Watercress Salad (v)
House Dressing

Sausage & Mash Roll
Caramelised Onion Ketchup

MAINS

Crustles Broccoli & Stilton Quiche (n) (v)
Stilton Mousse, Candied Walnuts

6oz Butler Steak
Chips, Mixed Salad

Crab & Coley Fishcakes
Kale & Fennel Marmalade

Salmagundi
*Smoked Pigeon, Roasted Figs, Pickled Kohlrabi, Pink Shrimp,
Sour Cream, Watercress*

DESSERTS

Sticky Toffee Pudding
Toffee Sauce, Vanilla Ice Cream

Ice Cream (3 Scoops)
Ask your server for available flavours.

Two Cheese Cheeseboard
Biscuits, Chutney & Grapes

