

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

MAINS

The Crown & Punchbowl
 Ploughman's (To Share) £14.00
*Smoked Pigeon Breast,
 Sparkenhoe Red Leicester Cheese,
 Sausage & Mash Roll, Kedgeree Scotch Egg,
 Pickled Vegetables, GF 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*

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 -

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

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
GF Biscuits, Chutney & Grapes



FISH BOARD

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STARTERS

Kedgeree Scotch Egg £7.00
Mixed Leaves, Curry Mayonnaise

Smoked Eel £9.75
Apple Gel, Apple & Celeriac Slaw, Caper & Golden Raisin Purée

Seared Scallops £10.75
Liquorice, Carrot & Pickled Fennel

MAINS

King Prawn, Crab & Coley Sausage £16.00
Potato Purée, Fennel Marmalade, Shellfish Sauce

Red Wine Braised Octopus £18.00
Roasted Tentacle, Purple Carrot, Peach, Runner Beans

Roast Hake £19.00
Chilli Pak Choi, Spiced Butternut Squash, Kohlrabi





Puddings

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce	£6.50
Pimm's Jelly, Cucumber Granita, Orange Gel	£7.00
Frozen Flummery, Cherries Jubilee	£7.00
Chocolate & Orange Slice (n)	£7.00
Cambridge Cream, Elderberry Jelly, Toasted White Chocolate	£7.00
Ice Cream & Sorbets (3 Scoops) <i>Ask your server for today's available flavours.</i>	£6.50
Selection of British Cheeses <i>Sparkenhoe Red Leicester Cheese, 'The Duke' Blue Cheese, Bosworth Ash (v), Berkswell (v) served with GF Biscuits, Grapes & Chutneys</i>	£9.00

Pudding Wines

Muscat de Rivesaltes, Domaine Treloar.

£7.35 125ml GLASS / £29 BT. (500ml)

*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 BT.

*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.

£4.80 70ML GLASS / £8.90 125ML GLASS / £40 BT.

*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.*

Hot Drinks

Kandula Teas	£2.60 Espresso/Macchiato	£2.60
Black/White Coffee	£2.60 Double Espresso/Macchiato	£2.80
Cappuccino	£2.80 Mocha	£3.00
Latte	£2.80 Hot Chocolate	£3.00

After Dinner Drinks

Cognacs & Armagnacs

Trijol VS Classic	£4.20
<i>House Cognac.</i>	
Maxime Trijol VSOP Grande Champagne	£5.80
<i>Well-structured body. Mellow and rich.</i>	
Maxime Trijol XO Grande Champagne	£9.90
<i>Deep gold in colour. Opulent.</i>	
Château de Laubade VSOP Armagnac	£4.75
<i>Ripe fruits create a soft & delicate mouth feel.</i>	
Château de Laubade XO Armagnac	£7.00
<i>Complex & structured. Aromatic persistence.</i>	

House Whiskies

Highland Queen	£3.00
<i>Blended House Whisky.</i>	
English Whiskey Co. Chapter 14	£4.80
<i>Fresh fruity & light.</i>	
Green Spot Irish Pot Still	£5.70
<i>Spicy & soft with a creamy, vanilla finish.</i>	

Single Malt Whiskies

An Cnoc 12yr Highland	£4.80
<i>Winter spices & toasted grains on palate.</i>	
Benromach 10yr Speyside	£5.00
<i>Slightly herbal with a little fruit on palate. Mouthwateringly bittersweet.</i>	
Caol Ila 12yr Islay	£6.20
<i>Smoked hickory & ham on palate. Long peppery finish.</i>	

Digestifs & Liqueurs

Edradour Scottish Cream Liqueur (50ml)	£3.60
Domaine Dupont VSOP Pays d'Auge Calvados	£6.60
Diplomático, Ron de Venezuela Dark Rum	£6.30
<i>Luscious mouth coating texture from this 12 year old dark rum.</i>	
LBV Port, Warres (70ml)	£5.00
All Liqueur Coffees	£6.50

All spirits are served in 35ml measures, unless specified otherwise.