



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 Duck 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*

- 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  
*DF 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 Sauce*
- Pork Sharer (For Two) £40.00  
*Pork Fillet, Slow Cooked Belly, DF 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

- DF 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.*

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)

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*

Sorbets (3 Scoops)  
*Ask your server for available flavours.*

~~Two Cheese Cheeseboard~~  
*Biscuits, Chutney & Grapes*



## FISH BOARD

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

## 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

Pimm's Jelly, Cucumber Granita, Orange Gel £7.00

Selection of Sorbets (3 Scoops) £6.50  
*Ask your server for today's available flavours.*

## 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 &amp; delicate mouth feel.</i>	
Château de Laubade XO Armagnac	£7.00
<i>Complex &amp; 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 &amp; light.</i>	
Green Spot Irish Pot Still	£5.70
<i>Spicy &amp; soft with a creamy, vanilla finish.</i>	

### Single Malt Whiskies

An Cnoc 12yr Highland	£4.80
<i>Winter spices &amp; 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 &amp; 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.*