

TO KICK OFF...

Punch £7.50

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) £16.00  
*Chicken Terrine, Wild Boar Ham,  
Montgomery Cheddar  
Mushroom Pâté, Pickles & Fresh Bread*

Mushroom & Celeriac Soup (v) £6.00  
*Truffle Oil*

Hazelnut Gnocchi (v) (n) £6.50  
*Smoked Garlic Purée, Rocket & Parmesan*

Mushroom & Shallot Pâté (v) £6.50  
*Roast Squash, Beetroot, Chicory &  
Red Vein Sorrel*

Slow Cooked Duck Egg (n) (v) £7.00  
*Jerusalem Artichoke, Tomato, Watercress &  
Truffle Purée*

Chicken & Wild Mushroom  
Terrine £7.00  
*Green Peppercorn Mayonnaise,  
Pickled Onions & Beetroot*

Salmagundi £9.00  
*Mixed Spiced Pork Belly, Anchovy, Apple,  
Cucumber, Honey & Mustard Sour Cream*

Aubergine & Onion Fritters (v) £13.00  
*Lentil & Spinach Dahl, Yoghurt & Chilli Oil*

Beetroot & Goat's Cheese Risotto (v) £13.00  
*Crispy Broad Beans & Sorrel*

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

Roast Chicken Supreme £16.50  
*Potato Bake, Pumpkin Purée & Brussel Tops*

Pork Belly £17.50  
*Potato Terrine, Caramelised Pear, Kale & Black Pudding Purée*

Venison Haunch £23.00  
*Jerusalem Artichoke, Cauliflower, Winter Greens, Spiced Chocolate Sauce*

Sirloin On The Bone (For Two) £50.00  
*Chips, Winter Vegetables & Choice of Two Sauces*

STEAKS

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

10oz Butler (283g).....£22.00

10oz Ribeye (283g).....£25.00

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

Steamed Brussel Tops £4.00

Roasted Squash & Turnip £4.00

Rocket, Parmesan & Tomato Salad £4.00

Chips £4.00 / Mash £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

Please ask us about our weekend break packages. 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

Mushroom & Celeriac Soup (v)  
*Truffle Oil*

Roast Squash, Beetroot & Tomato Salad (v)  
*Balsamic Dressing*

Hazelnut Gnocchi (v) (n)  
*Smoked Garlic Purée, Rocket & Parmesan*

### MAINS

Aubergine & Onion Fritters (v)  
*Lentil & Spinach Dahl, Yoghurt & Chilli Oil*

Pollock & Smoked Haddock Fish Fingers  
*Chips, Pea Tartar & Citrus Purée*

Roast Chicken Breast  
*Mash, Greens, Red Wine Sauce*

Salmagundi  
*Mixed Spice Pork Belly, Anchovy, Apple, Cucumber,  
Honey & Mustard Sour Cream*

### 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*

FISH BOARD

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

STARTERS

Potted Prawns & Bacon Butter £7.50  
*Chilli & Lime Sour Cream, Crostini*

Pollock & Smoked Haddock Fish Finger £8.00  
*Pea Tartar & Citrus Purée*

Mackerel Tartare £8.00  
*Cucumber, Horseradish Cream*

MAINS

Roast Plaice £17.00  
*King Prawn & Mussel Stew, Saffron Potatoes, Herb Purée*

Sea Bream £18.00  
*Confit Potatoes, Cauliflower & Salsify*

Sea Bass £19.00  
*Spiced Lentils, Caramelised Chicory, Turnip*



# The Crown & Punchbowl



## Puddings

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce	£6.50
Honey Roasted Plums, Ginger Crumble, Cinnamon Ice Cream	£6.50
Chocolate Crème Brûlée, <del>Orange Shortbread</del>	£7.00
Knickerbocker Glory (Ask your server for today's flavour)	£7.00
Ice Cream & Sorbets (3 Scoops) <i>Ask your server for today's available flavours.</i>	£6.50
Selection of British Cheeses <i>Montgomery Cheddar, Driftwood Goat's Cheese, Cambridge Blue, Stinking Bishop. Served with Biscuits, Grapes &amp; Chutneys.</i>	£10.00

## 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 &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.*