

The Crown & Punchbowl



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) £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~~

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

Chicken & Wild Mushroom £7.00
 Terrine
 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 & Red Wine Sauce

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: Red Wine

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.

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.

Wifi: CrownandPunchBowl. Password: CPBL1914

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

Roast Chicken Breast
Mash, Greens, Red Wine Sauce

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

DESSERTS

Please ask your server.

FISH BOARD

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

STARTERS

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

