

PARKER'S TAVERN e 1834

A LA CARTE

Served from 6:30am to 11:00am

BRITISH CLASSICS

CLASSIC KEDGEREE

smoked haddock, brown rice & curry sauce£9

SMOKED SALMON

scrambled eggs & chives£9

GRILLED MANX KIPPERS

parsley butter.....£9

ORGANIC SMOKED HADDOCK

poached hen's eggs£9

PARKER'S TAVERN BREAKFAST

TWO FREE RANGE EGGS PREPARED TO YOUR LIKING, LOCALLY MADE SAUSAGES, HOME CURED

BACON, TOMATOES, MUSHROOMS, POTATO HASH & TOAST£14

FULL VEGETARIAN BREAKFAST

TWO FREE RANGE EGGS PREPARED TO YOUR LIKING, TOMATOES, MUSHROOMS,

POTATO HASH & TOAST£10

VIENNOISERIE BASKET£5

FAVOURITES

BOILED, POACHED, SCRAMBLED OR FRIED EGGS

on toast of your choice£6

EGGS

Benedict, Florentine, Royale served on English Muffins£9

WAFFLES OR PANCAKES

seasonal fruit compote & crème fraîche or chocolate sauce & whipped cream£7

ORGANIC PORRIDGE

local organic oats with honey or coco & banana.....£6

SMASHED AVOCADO

on toasted sourdough bread with grilled tomatoes & poached eggs£7

EXTRAS

HOME CURED BACON£2

LOCAL SAUSAGES£2

BLACK PUDDING£2

SMOKED SALMON£4

TOAST AND PRESERVES£2.95

GRILLED TOMATOES£2

FIELD MUSHROOMS£2

HASH BROWNS£2

AVOCADO£2

DRINKS

BOBOLINK, BRAZIL SINGLE ESTATE SPECIALITY FILTER COFFEE

with a rich, smooth aftertaste that lasts & lasts£3

COFFEE

Espresso, Cappuccino, Latte, Mocha, Americano.£3.5

P'T TIPS

our house blend Tea medium- strength cup with a bright amber hue & a light, malty flavour£3.75

TEA

English Breakfast, Earl Grey, Assam, Ceylon, Darjeeling, Green Tea.....£3.75

FRESHLY PRESSED JUICES£5

SEASONAL JUICES£5

BUCK'S FIZZ£9

BLOODY MARY£7

P'T STILL WATER£1.75

EVIAN STILL WATER£4.5

P'T SPARKLING WATER£1.75

BADOIT SPARKLING WATER£4.5

Please do inform us should you have any allergies or intolerances we need to be aware of. We cannot guarantee the absence of all allergens in our dishes.

A discretionary service charge of 12.5% will be added to your bill. Menu may change depending on seasonality.

BREAKFAST TABLE

Served from 6:30am to 10:30am

CHEF DIRECTOR SELECTED BREAKFAST TABLE WITH HOME MADE DISHES AND ENGLISH PROVENANCE.....£20

FROM THE HOT BUFFET

Scrambled Eggs
Home Cured Bacon
Musk of Newmarket Sausages
Grilled Tomato
Field Mushroom
Homemade Potato Hash

FROM THE BUTCHER

Dukes Hill Treacle Cured Ham
Wiltshire Parma Ham
Suffolk Salami

FROM THE FISHMONGER

Smoked Salmon - Chapel & Swan Smokery, New Market

FROM THE DAIRY

Cream Cheese
Baron Bigod - English Brie, Suffolk
Mayfield Emmental
Walsingham Cheddar
Natural Yoghurt
Greek Yoghurt
Salted Butter
Full Fat Milk
Skimmed Milk
Semi Skimmed Milk
Soya Milk

FROM THE BEES AT BOTTISHAM

Honeycomb

FROM THE GREENGROCER

Seasonal Fruit Salad
Seasonal Sliced Fruits
Seasonal Fruit Bowl
Mixed Berry Compote
Orange Juice

FROM THE FLOURISH BAKERY

Spelt Bread
Sour Dough
Ciabatta
Mini Roll with Oat Flakes
Mini Roll with Raisins
Butter Croissant
Pain au Chocolat
Danish with Apricot
Danish with Passion Fruit
Danish with Rhubarb
Homemade Blackberry Muffin with Oat Flakes

FROM THE KITCHEN

Toasted Flourish
Farmhouse White
Toasted Flourish Seeded
Toasted Flourish Granary
Homemade Toasted English Muffin
Toasted Gluten Free Bread from Glebe Farm Huntingdon
Gluten Free Bread from Glebe Farm Huntingdon
Oat Milk
Almond Milk
Goats Milk

CEREALS

Homemade Granola - *Oats from Glebe Farm Huntingdon Hazelnuts, Cashews, Almonds, Dried Papaya, Raisins, Dried Banana*
Homemade Bircher Muesli - *Natural Yoghurt, Oats, Hazelnuts, Granny Smith Apple, Apple Juice,*
Homemade Muesli - *Oats, Hazelnut, Cashew, Dried Banana, Coconut Flakes, Raisins, Dried Pineapple*
Weetabix
Special K
Cornflakes
Bran Flakes
Crunchy Nut Cornflakes
Rice Krispies
Coco Pops

DRIED FRUITS & NUTS

Prunes soaked in Earl Grey Tea
Dried Dates
Dried Cranberries
Almonds
Pumpkin Seeds
Mixed Dried Fruit

TEA & COFFEE

Bobolink, Brazil Single Estate
Speciality Filter Coffee *with a rich, smooth aftertaste that lasts & lasts*
P'T Tips *our house blend tea medium - strength cup with a bright amber hue & a light, malty flavour*

Please do inform us should you have any allergies or intolerances we need to be aware of. We cannot guarantee the absence of all allergens in our dishes.

A discretionary service charge of 12.5% will be added to your bill. Menu may change depending on seasonality.