

DINKY DOORS

AFTERNOON TEA £45 pp.

Every detail considered, every bite with a story. A seasonal selection of savouries, handcrafted sweets inspired by the doors themselves, and enough Cambridge in every layer to make you want to go looking afterwards.

DINKY DOORS SPARKLING

AFTERNOON TEA £58 pp.

The same experience, elevated. Accompanied by a glass of Saffron Grange Brut, made just down the road, in the Cambridgeshire countryside, by people who take their bubbles seriously. Some occasions deserve it.

DINKY DOORS AFTERNOON

TEA EXPERIENCE £58 pp.

The Dinky Doors Afternoon Tea full experience, every detail considered, every bite with a story. And when the last crumb is gone, the adventure continues. Every guest leaves with a map to find all the Dinky Doors scattered across the city.

CHILDREN'S AFTERNOON TEA

£22.5 pp.

A selection of mini savouries and sweet treats designed for younger guests.

TEAS & COFFEES

TEA

Chamomile

Earl Grey

English Breakfast

Fresh Mint

Green Sencha

Lapsang Souchong

Liquorice Mint

Masala Chai

Rooibos Orange Breakfast

COFFEE

Filter Coffee

Americano

Cappuccino

Cortado

Espresso

Double Espresso

Flat White

Hot Chocolate

Latte

Macchiato

Mocha

CHAMPAGNE & SPARKLING

SAFFRON GRANGE BRUT 13/75

Chardonnay | Essex, England 2021

SAFFRON GRANGE ROSÉ 13/70

Pinot Noir, Pinot Meunier | Essex, England 2021

CHARLES HEIDSIECK BRUT RÉSERVE 18/100

Chardonnay, Pinot Noir, Pinot Meunier | Champagne, France NV

CHARLES HEIDSIECK BRUT ROSÉ RÉSERVE 20/115

Chardonnay, Pinot Noir, Pinot Meunier | Champagne, France NV



PARKER'S
TAVERN 1834

Cambridge has always rewarded those who pay attention.

Not just the spires of King's, not just the punts drifting lazily down the Cam, but the details beneath them. The narrow passage off Trinity Street that opens onto something you weren't expecting. The Backs at dusk, when most people have already left. The David Parr House, tucked quietly on Gwydir Street, waiting for the people who know to look. The stillness of a Tuesday morning in the Fitzwilliam.

Dinky Doors is part of that same tradition. Tiny, intricately crafted doors, hidden in plain sight across the city, each one a small act of wonder placed there for anyone who happens to wander past. They are easy to miss. That is rather the point.

This afternoon tea is a collaboration between two places that love Cambridge deeply. Each sweet on this menu is an edible replica of an actual Dinky Door. Every detail has a reason. Every bite has a door behind it.

Welcome to Parker's Tavern and to the wonderful wandering world of Dinky Doors.

BEHIND THE DOORS

SWEETS

EMAILERATOR

Mango & passion fruit chocolate delicé

Nobody asked for a device that turns parcels into emails. Cambridge built one anyway, powered by something nobody has ever quite identified. Mango and passion fruit sealed inside dark chocolate, proof that some ideas are better experienced than explained.

RIDE AND PARK

Strawberry & lime tart with roasted Kataif

A tiny door on the banks of the Cam with an ambitious promise, spin the portal and it will whisk you off to another park entirely. Return journey not guaranteed. Strawberry and lime in a nest of roasted kataif. It's worth the trip.

SCONES

PLAIN & RAISIN

Served with homemade strawberry jam & clotted cream

The order in which you apply them is, of course, entirely your own business.

SAVOURY

CUCUMBER & DILL SANDWICH

Dinky Doors taught us that the smallest details are often the most rewarding. Crisp cucumber, fresh dill. Easy to walk past. Worth every bite.

EGG MAYONNAISE SANDWICH

Mayonnaise starts life as an egg, two things that were always one, like the Cam and the punt, or Cambridge and its spires. The egg mayonnaise, it turns out, was inevitable.

TRADITIONAL PLOUGHMAN'S

Cambridgeshire before the city starts. Sharp cheddar, proper pickle, a little mustard, the sort of thing you'd find tucked behind a Dinky Door in a village you weren't expecting.

PRAWN COCKTAIL

Cambridge knows that the best things don't follow trends, they outlast them. Everyone thought the prawn cocktail fell out of favour. No, it simply waited.

LEEK & EMMENTAL QUICHE

The Fens produce leeks that mean business. Paired with nutty Emmental and a custard set with quiet conviction.

