

glass of champagne  
pierre vaudon 15.95



parsonage rhubarb  
infused gin  
35ml 8.00 50ml 11.00

# parsonage grill

*served 12 noon to 11pm daily*

spinach, watercress & potato soup 9.50 VG

steak tartare 9.50

severn & wye smoked salmon, pickled cucumber 17.95

twice baked goat's cheese & thyme soufflé 15.50 V

ham hock & chicken terrine, piccalilli 12.95

tandoori spiced scallops, cauliflower purée 17.95

cod goujons, tartare sauce 15.50

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rabbit & tarragon pie, carrots & kale 26.00

risotto of wild garlic, spring greens, courgettes & sheep's curd 24.00 V

chicken schnitzel, capers, anchovies & fried egg, creamed potatoes 24.50

middle white pork cutlet, purple sprouting, green lentils & gremolata 26.00

grilled hispi cabbage, red pepper sauce, toasted hazelnuts 21.00 VG

whole roast monkfish tail, samphire, tenderstem broccoli, chervil beurre blanc 28.00

salad of blood orange, fennel, chicory & sheep's curd 19.50 V

rib-eye steak (9 oz), thick-cut chips, bearnaise or peppercorn sauce 38.00

butter leaf salad, house dressing 5.95 VG      roasted beetroot, dill crème fraîche 6.50 V

tenderstem broccoli, hollandaise 6.50 V      thick-cut chips 5.95 V

creamied potatoes 5.50 V      sourdough bread & butter 4.50 V

*'our chefs will make every effort to accommodate any special requests'*