

parsonage
mulled wine
11.50



Pear & currant
infused gin
9.50

parsonage grill

served 12 noon to 11pm daily

roasted celeriac, chestnut & bramley apple soup 9.50

twice-baked goat's cheese & thyme soufflé 10.95

potted crab & prawns, cucumber & dill 13.95

duck liver parfait, plum chutney, brioche toast 13.95

venison tartare, hen's egg, parsnip crisp & horseradish crème fraiche 17.95

seared king scallops, jerusalem artichokes & samphire 18.00

pear, stilton, chicory & watercress salad 10.50

pumpkin risotto, oregano & parmigiano 24.00

fillet of seabass, roasted fennel, winter chard, mussels & seaweed sauce 29.50

corn-fed chicken supreme, wild mushrooms & parsley, creamed potatoes 25.50

hereford ribeye, hand-cut chips, bearnaise or peppercorn sauce 38.00

smoked haddock & salmon fishcakes, tartare sauce & spinach 24.50

confit duck leg, sweet potato terrine & braised red cabbage 32.00

ruby beetroot wellington, carrots, greens & horseradish sauce 24.00

all sides 6.25

hand-cut chips buttered spinach rosemary carrots

creamied potatoes house salad

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