

"All about Yves"
saint germain, pinot
grigio & soda 10.95



maldon rock oysters
each 4.25

parsonage grill

served 12 noon to 11pm daily

white onion, garlic & thyme soup 10.50

severn & wye smoked salmon, pickled cucumber 15.50

twice baked goat's cheese & thyme soufflé 12.95

guinea fowl & ham hock terrine, piccalilli 13.50

potted cornish crab, chicory 18.95

orkney scallops, white bean & garlic purée 17.95

steak tartare 17.95

rabbit & tarragon pie, carrots & rainbow chard 26.00

risotto of roasted pepper, courgette, basil & ricotta 24.00

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

isle of wight tomatoes, burrata & lovage, sourdough croutons 21.50

rump of lamb, peas, broad beans, potato rosti & gremolata 27.00

roast monkfish tail, samphire, parsley potatoes, lobster sauce 28.00

salad of beetroot, fennel, walnut & goat's curd 19.50

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

butter leaf salad 5.95 buttered spinach 6.50

spring greens 6.50 thick-cut chips 5.95

new potatoes 5.50 sourdough bread & butter 5.50

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

An optional 12.5% service charge will be added to your bill.
We cannot guarantee total absence of allergens, please inform us if you have a food allergy or intolerance.