

parsonage grill

served 12 noon to 10:30 daily

today's special
porthilly oysters
4.25 each

parsonage martini

vodka or gin, dry or dirty,
olive or twist 15.95

pike room

private dining for
up to
20 guests

pudding

crème brulee 10.95
sherry trifle 10.50
chocolate pot & orange
creme fraiche
8.50

cheese

stilton | cornish yarg |
pecorino
7.50 each
19.50 for all three

starters

gazpacho 11.50
ham hock & chicken terrine, celeriac remoulade &
crackling 15.50
house cured salmon, beetroot, lemon & dill creme
fraiche 15.50
twice baked goats cheese & thyme souffle 12.95
salad of chicory, celery, pear, walnuts
& soft cheese vg 12.50
prawn cocktail 16.50
steak tartare 17.95

mains

rabbit & tarragon pie, rosemary carrots &
tenderstem broccoli 27.00
lamb cutlets, dauphinoise potatoes, carrots
& cavolo nero 36.00
seafood salad; hot smoked salmon, greenland
prawns & devon crab claw meat 30.00
chicken schnitzel, capers, anchovies, fried egg
& creamed potatoes 25.50
roasted beets, butter beans & apple vg 22.50
fillet of seabass, mussels, jersey royals, samphire &
bouillabaisse sauce 30.00
risotto of peas, courgettes & lovage 24.00
burrata, heritage tomatoes, shallot & capers 25.00
8oz hereford fillet steak, bone marrow, chips
& red wine sauce 42.00

a glass of cremant
11.50

sunday roast

12 noon – 5pm

sirloin of beef, yorkshire
pudding, roast potatoes &
seasonal vegetables
30.00

sides

chips 5.95
creamed potatoes 5.50
leaf salad 5.50
broccoli 5.95
sourdough bread and
butter 5.95

ice-cream

vanilla | chocolate |
strawberry
4.50 each

sorbet

lemon | raspberry |
mango & passionfruit
4.50 each

a discretionary 13.5% service charge will be added to your bill.

100% of all service charge and tips go to our team. we cannot guarantee the total absence of allergens, please inform us if you have a food allergy or intolerance.