

parsonage grill

clear chicken broth & seasonal vegetables

classic steak tartare

twice-baked goat's cheese & thyme soufflé

house cured salmon, beetroot, lemon & dill creme fraiche

seasonal sorbet

rabbit & tarragon pie, rosemary carrots & tenderstem broccoli

halibut, mussels, new potatoes, samphire, lobster sauce

lamb cutlets, dauphinoise potatoes, carrots & cavolo nero

roasted beets, butter beans, apple & watercress (vg)

8oz hereford fillet steak, bone marrow, chips & red wine sauce

creme brulee

sherry trifle

sticky toffee pudding, whiskey sauce & vanilla ice cream

selection of british cheese, crackers & quince jelly

Please note that all dishes are subject to minor changes, due to seasonal product availability.

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.