

parsonage grill

served 12 noon to 10:30 daily

today's special
porthilly rock oysters
4.25 each

parsonage martini

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

pike room

private dining for
up to
16 guests

pudding

sticky toffee pudding &
whiskey sauce 10.50

crème brulee 10.95

sherry trifle 10.50

chocolate pot & orange
creme fraiche 10.50

affogato 8.50

cheese

stilton | cornish yarg |
glaston tile

7.50 each

19.50 for all three

starters

clear chicken broth & seasonal vegetables 12.50

venison & ham hock terrine, kohlrabi remoulade &
crackling 17.00

house cured salmon, beetroot, lemon & dill
creme fraiche 15.50

twice baked goats cheese & thyme souffle 12.95

salad of castelfranco, celery, blood orange, walnuts
& soft cheese vg 13.00

handpicked white crab, avocado,
chicory & fennel salad 20.00

steak tartare 17.95

mains

rabbit & tarragon pie, rosemary carrots &
tenderstem broccoli 27.00

classic caesar salad, grilled king prawns 27.50

chicken schnitzel, capers, anchovies, fried egg
& creamed potatoes 26.50

cauliflower florets, broad beans, pickled rhubarb,
romesco sauce 24.00

halibut, mussels, new potatoes, samphire, lobster
sauce 35.00

lamb cutlets, dauphinoise potatoes, carrots &
cavolo nero 36.00

please allow additional time as our lamb cutlets are cooked to order

risotto of jerusalem artichoke, rocket 25.00

duck breast, potato & apple rosti, celeriac puree,
braised red cabbage 33.00

8oz hereford fillet steak, bone marrow, chips
& red wine sauce 42.00

glass of champagne
17.95

sunday roast

12 noon – 5pm

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

sides

chips 5.95

creamed potatoes 5.50

leaf salad 5.50

broccoli 5.95

rosemary carrots 5.50

sourdough bread
& butter 5.95

ice-cream

vanilla | chocolate

| salted caramel

4.50 each

sorbet

blood orange

| raspberry & sorrel

4.50 each