

parsonage grill

porthilly rock oysters

4.25 each

champagne 1660

tanqueray gin, limoncello,
sugar & champagne 15.95

classic martinis

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

sunday roast

12 noon – 3pm

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

afternoon tea

served
12 noon – 5pm
daily

starters

clear chicken broth & seasonal vegetables 12.50

venison & ham hock terrine, kohlrabi remoulade &
crackling 17.00

wye valley asparagus,
hollandaise, melted butter or vinaigrette 16.00

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 & purple
sprouting broccoli 27.00

classic caesar salad, grilled tiger prawns 27.50

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

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

lamb cutlets, dauphinoise potatoes, carrots &
cavolo nero 36.00

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

risotto of wild garlic, garden peas
& pickled rhubarb 25.50

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 cremant
11.50

pike room

intimate private dining
for up to 16 guests

enquire with our team
today

sides

chips 5.95

creamed potatoes 5.50

leaf salad 5.50

purple sprouting
broccoli 5.95

rosemary carrots 5.50

sourdough bread
& butter 5.95

today's special

megrin sole, morels,
& lemon, caper,
butter sauce
34.00

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

all service charges 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.