

# 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

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seasonal sorbet

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rabbit & tarragon pie, rosemary carrots & tenderstem broccoli

seabass, ratatouille & salsa verde

lamb cutlets, dauphinoise potatoes, carrots & cavolo nero

cauliflower florets, broad beans, pickled rhubarb & romesco sauce (vg)

8oz hereford fillet steak, bone marrow, chips & red wine sauce (£5 supplement)

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creme brulee

sherry trifle

rhubarb & ginger crumble

selection of british cheese, crackers

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

a discretionary 15.00% 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.