

parsonage grill

porthilly rock oysters

4.25 each

champagne I660

tanqueray gin, limoncello,
sugar & champagne 16.95

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
32.00

afternoon tea

served
12 noon – 5pm
daily

starters

gazpacho 12.50

house cured salmon, beetroot, lemon & dill
creme fraiche 16.50

chicken, basil & pistachio terrine, pickled cherries,
sourdough toast 14.00

twice baked goats cheese & thyme souffle 14.00

salad of castelfranco, celery, apricot, walnuts
& soft cheese vg 13.00

handpicked white crab, avocado,
chicory & fennel salad 20.00

steak tartare 17.95

smoked cod's roe pate, crostini & radishes 13.95

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

roasted peppers, romesco, nectarines & cherry
tomato salad 23.50

lamb cutlets, dauphinoise potatoes, carrots &
cavolo nero 36.00

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

risotto of courgettes, garden peas
& lovage 25.50

fillet of seabass, green beans, new potatoes, cherry
tomatoes, brown crab dressing 30.00

duck breast, potato & apple rosti, celeriac puree,
spring greens 33.00

9oz hereford ribeye 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

tenderstem

broccoli 5.95

rosemary carrots 5.50

sourdough bread
& butter 5.95

today's special

evesham heritage
tomatoes and
burrata salad
27.50

a discretionary 15% 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.