

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 16.95

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

- ham hock & split red lentil soup 13.50
- 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, plum, walnut, 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, plums, cherry tomato salad vg 24.50
- lamb cutlets, dauphinoise potatoes, carrots, cavolo nero 36.00
please allow additional time as our lamb cutlets are cooked to order
- wild mushroom risotto 26.50
- fillet of seatrout, green beans, new potatoes, cherry tomatoes, bois boudran sauce 30.00
- confit duck leg, boulangere potatoes, purple kale 33.00
- 9oz hereford ribeye steak, bone marrow, chips, red wine sauce 42.00

glass of cremant 12.50

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

burrata, figs, chicory & fennel salad 27.50