

parsonage infused gin

damson, vanilla &
bay leaves
8.00 35ml / 11.00 50ml



parsonage grill

glass of champagne
pierre vaudon brut
premier cru, france
14.95

served 12 noon to 11pm daily

courgette & corn soup, sourdough croutons 8.00
smoked duck, chicory, peach & almond salad 9.50
king scallops, onion purée, sage & crispy bacon 15.50
cornish white crab mayonnaise, fennel & dill 14.50
twice baked goat's cheese & thyme soufflé 9.00
guinea fowl, pork & prune terrine, cornichons 9.50
home cured severn & wye salmon, celeriac remoulade 11.00
burrata, black figs, hazelnuts & bitter leaves 10.50

confit duck, roasted beetroots, plums & foie gras 28.00
whole grilled cornish sole, bacon, sherry & cockles 24.00
risotto of rainbow chard, lemon & sheep's curd 17.00
9oz pork cutlet, potato & black pudding gratin, roast carrot & oxford ale sauce 24.00
rabbit, ham & tarragon pie, tenderstem broccoli 23.00
smoked haddock & salmon fishcakes, tartare sauce & spinach 19.50
thyme roasted turnip, lovage mayonnaise, beetroot & fennel slaw 18.00
55 day matured ribeye, hand cut chips, green salad & parsonage butter 35.00
seafood salad; white crab, greenland prawns, hot smoked salmon & langoustine 21.50

all sides 4.50

hand cut chips
side salad

creamed potatoes
broccoli & anchovy butter

ratte potatoes
roast carrots & garlic

'our chefs will make every effort to accommodate any special requests'

espresso martini
9.00

salted caramel
white russian
10.50

P U D D I N G S

SWEET WINE

sauternes
6.50 70ml glass
46.50 bottle 380ml

tokaji 6 puttonyos
12.00 glass 70ml
87.00 bottle 500ml

crème brûlée 8.50
honey & brown butter tart, crème fraîche sorbet 10.50
profiteroles, raspberry ice cream & chocolate sauce 9.50
vanilla & cashew cheesecake, plum sorbet 9.00
chocolate & cherry torte, cherry ice cream 10.00

affogato 6.50

ice cream 2.50

heather honey

clotted cream

chocolate

sorbet 2.50

blackcurrant

lemon yoghurt

apricot

BRANDY 35ml

armagnac

château de laubade

bas vsop

5.95

calvados

christian drouin

réserve des fiefs

10.00

cognac

courvoisier vsop 6.00

hennessy xo 26.00

SHERRY

pedro ximénez
12.00
glass 70ml

PORT

calem
10 year tawny 8.50
glass 70ml

C H E E S E

kirkhams cheddar,
berkswell sheep's,
cashel blue,
crab apple jelly &
sourdough crackers

4.00 each or 12.00 for three

t e a

english breakfast 3.50 earl grey 4.00 silver needle 6.95 jade tips 4.50
finest darjeeling 2nd flush 4.95 lapsang souchong 4.00 jasmine pearls 6.95

c o f f e e

espresso 2.50 cappuccino 3.50 americano 2.95 flat white 3.50 latte 3.50 macchiato 2.50
hot chocolate 3.50

i n f u s i o n s

fresh mint 3.00 wild berries & hibiscus 3.50 fresh lemon & ginger 3.50
camomile 4.00 peppermint 3.00 organic rooibos 3.50