

parsonage infused gin

plum
or
orange & clove
8.00 35ml / 11.00 50ml

glass of champagne

pierre vaudon brut
premier cru, france
14.95

served 12 noon to 11pm daily

paris brown mushroom consommé 9.00

salt baked beetroot tartar, hazelnuts & sourdough 8.00

grilled langoustines & roast garlic 14.00

twice baked goat's cheese & thyme soufflé 9.00

pork, prune & guinea fowl terrine, cornichons & marrow chutney 9.50

home cured loch duart salmon, cucumber & horseradish cream 11.00

burrata, fennel, clementine & bitter leaves 9.50

seared king scallops, butternut squash purée & crispy sage 14.50

confit duck, caramelised chicory, foie gras & sauternes sauce 28.00

risotto of rainbow chard, lemon & sheep's curd 17.00

rabbit, ham hock & tarragon pie, tenderstem broccoli 23.00

fillet of halibut, butter sauce, braised leeks & mussels 30.00

venison loin, quince, chestnuts, celeriac purée & girolles 29.00

smoked haddock & salmon fishcakes, tartare sauce & spinach 19.50

bay roasted red cabbage, cashew cream & apple salad 18.00

55 day matured ribeye, hand cut chips, green salad & parsonage butter 35.00

seafood salad; hot smoked salmon, greenland prawns, sea bream & langoustine 24.00

all sides 4.50

hand cut chips

creamed potatoes

ratte potatoes

side salad

broccoli & anchovy butter

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

spiced pumpkin tart, espresso ice cream 10.00

profiteroles, peanut & date ice cream, chocolate sauce 9.50

maple roasted quince crumble, almond custard 9.50

chocolate & caramel fondant, malt chocolate ice cream 10.00

affogato 6.50

ice cream 2.50

rum & raisin

chocolate

sorbet 2.50

blueberry

lemon yoghurt

C H E E S E

double barrel poacher, cheddar

cerney ash, goat's

beauvaille, blue

crab apple jelly &
sourdough crackers

4.00 each or 12.00 for three

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

tea

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

coffee

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

infusions

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