



# parsonage grill

LUNCH & DINNER MENU  
served from 12 noon - 11pm daily

roasted beetroot soup, crème fraiche & dill 7.50  
ham hock & lamb sweetbread terrine, cornichons & sourdough 8.00  
goats curd, waxy potatoes, tapenade & spinach 8.00  
devon crab mayonnaise, avocado & chicory 13.00  
spring vegetable risotto 8.00/15.50  
potted mackerel, pickled cucumber & horseradish 7.00  
steak tartare 12.50

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rabbit pie, buttered greens & carrots 18.50  
marinated violet artichokes, fennel & celeriac salad 14.00  
tagliatelle with tomato sauce 12.50 & scampi 19.00  
roast salmon fillet, jersey potatoes, asparagus 18.50  
steak tartare with hand cut chips & salad 22.50  
today's market fish

## GRILL

lamb cutlets, roast beets & anchovy sauce 19.50  
8oz fillet steak, garlic mushrooms, hand cut chips & béarnaise 32.50  
spatchcock chicken, wild garlic mayonnaise & green salad 17.50

ALL 3.95

CREAMED POTATOES    HAND CUT CHIPS    HEART OF ROMAINE SALAD  
ROASTED BEETROOTS, DILL & CAPERS    SPINACH, GARLIC BUTTER

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.  
we cannot guarantee total absence of allergens, please inform us if you have a food allergy or intolerance

espresso  
martini  
8.50



pedro ximenez  
sherry 70ml  
9.50

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**SWEET WINE**

sauternes  
6.50 70ml glass  
46.50 bottle 380ml

tokaji 5 puttonyos  
10.50 glass 70ml  
85.00 bottle 500ml

dr. loosen riesling  
beerenauslese  
49.00 bottle 190ml

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**PORT**

quinta de la rosa  
finest reserve nv  
6.00  
10 year old tawny nv  
6.50

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affogato 6.50

crème brûlée 6.50

rhubarb crumble,  
stem ginger ice cream 7.50

chocolate fondant,  
pistachio sauce 8.00

today's sorbet/ice cream 7.50

1/2 dozen  
macaroons 7.50

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tunworth cheese,  
quince & biscuits 8.00

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glass nyetimber  
demi-sec  
14.00

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**BRANDY**

armagnac  
janneau vsop 5.25  
calvados pere magloire  
vsop 8.00

*cognac*

martell vsop 5.75  
courvoisier vsop 6.00  
remy martin  
coeur de cognac 7.25  
hennessy xo 22.50

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*tea*

english breakfast 3.50 earl grey 4.00 darjeeling 4.95 jasmine 4.95 white peony 5.50  
jade tips 4.50 yellow gold oolong 7.50

*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 red berry & hibiscus 3.50 lemon & ginger 3.50 camomile 4.00  
peppermint 3.00 organic rooibos 3.50