

LUNCH & DINNER MENU
s e r v e d f r o m 1 2 n o o n - 1 1 p m d a i l y

pumpkin, parmesan & sage soup 8.50
pork terrine & pickled cucumbers 8.00
crab, chicory & blood orange salad 13.00/21.00
roasted beetroots, apple & walnuts 7.50
smoked eel, horseradish, potato & dill 13.00
mushrooms on sourdough & duck egg 8.00
home cured salmon, celeriac remoulade 10.00

G R I L L

seared seabass fillet, langoustine sauce & crème fraîche potatoes 20.00
pork cutlet, pointed cabbage, mustard cream 17.00
beef fillet, bone marrow butter & hand cut chips 33.00

artichoke, rosemary & garlic risotto 15.00
parsonage grill luxury fish pie 21.50
spiced roast cauliflower & courgette, salt baked turnip, romesco sauce 16.50
chicken kiev, rainbow chard & creamed potato 18.00

ALL 3.95

CREAMED POTATOES

HAND CUT CHIPS

ROASTED BEETROOTS

PURPLE SPROUTING BROCCOLI

WINTER LEAF SALAD