

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

parsley & ham hock soup 8.00

gravadlax, celeriac & horseradish 10.00

raw salad of kohlrabi, celery hearts & st andrews cheddar 8.50

steak tartare 11.50

burrata, figs, hazelnuts & honey 10.00 /18.00

devonshire crab & avocado 13.00 / 20.00

— G R I L L —

10oz ribeye, hand cut chips & watercress 33.00

venison double chop & sherry roast beetroots 32.00

10oz rump, hand cut chips & watercress 28.00

pork cutlet & pickled red cabbage 25.00

with your choice of the following condiments

parsonage butter / béarnaise / bone marrow & shallot gravy / creamed girolles

risotto of courgettes, peas & lemon 18.00

whole plaice, cockle & caper butter 23.00

chicken, ham & mushroom wellington, creamed potatoes 24.00

today's fish

A L L 3 . 9 5

B R O C C O L I

H A N D C U T C H I P S

C R E A M E D P O T A T O E S

L I T T L E G E M , F E N N E L & R A D I S H

B U T T E R E D C A R R O T S