

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 11.00
raw salad of kohlrabi, celery & sheep's cheese 8.50
bavette 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 33.00
12oz pork t-bone, pickled red cabbage & french fries 25.00
venison double chop & sherry roast beetroots 32.00
10oz rump & hand cut chips 28.00
with your choice of the following condiments
parsonage butter / beef fat béarnaise / creamed girolles

risotto of courgettes, peas & lemon 18.00
peppered ray wing, tarragon & mustard 22.00
chicken, ham & mushroom wellington, creamed potatoes 24.00
today's fish
steak tartare & french fries 20.00

A L L 3 . 9 5

H A N D C U T C H I P S / F R E N C H F R I E S

B R O C C O L I

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

R O A S T E D P A R S N I P S

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