

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
warm crab & leek quiche, fennel salad 13.00
beetroots, ricotta, apple & walnuts 8.00
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 —

pork cutlet, pointed cabbage, mustard cream 17.00
10oz. rib eye steak, bone marrow butter & hand cut chips 33.00
mackerel fillets, crushed potatoes, crème fraîche & spring onion 16.00

baked aubergine, courgette & tomato gratin 15.00
parsonage grill luxury fish pie 21.50
mushroom & onion steamed suet pudding 17.00
chicken kiev, rainbow chard & creamed potato 18.00

ALL 3.95

CREAMED POTATOES

HAND CUT CHIPS

ROASTED BEETROOTS

PURPLE SPROUTING BROCCOLI

WINTER LEAF SALAD