

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

STARTERS

- roast onion & garlic soup, crispy shallots 6.50
house cured salmon, dill, cucumber & creamed horseradish 9.95
raw salad of kohlrabi, celery & spenwood cheese 7.00
devonshire crab mayonnaise & avocado 13.00
rabbit & bacon terrine, beer chutney 8.95
haggis scotch egg 6.95

MAINS

- chicken, prosciutto & mushroom wellington, turnip tops 21.95
steamed game suet pudding & black cabbage 19.50
fillet of hake, potato, mussels & parsley sauce 23.95
burrata, roasted squash, hazelnuts & sherry vinaigrette 14.00
confit belly of pork, carrots & apple 19.95
ruby beetroot & pearl barley risotto, sheep's curd 16.50
cornish plaice, shaved fennel & brown crab sauce 23.95

GRILL

10oz ribeye 33.00 / 10oz rump 28.00
with hand cut chips, green salad & your choice of
parsonage butter / béarnaise / peppered mushroom & oxford blue

SIDES 3.95

- HAND CUT CHIPS STEAMED BROCCOLI CREAMED POTATOES
ROASTED BEETROOTS LITTLE GEM, FENNEL & RADISH