

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

white onion & cider soup 7.50  
bacon & duck terrine & ale chutney 8.50  
crab, blood orange & fennel salad 13.00  
beetroots, ricotta, apple & walnuts 8.00  
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. ribeye steak, bone marrow butter & hand cut chips 33.00  
whole plaice, samphire & new potatoes 16.00

roast chicken, morel mushrooms, parsley cream, potatoes & kale 19.00  
baked aubergine, courgette & tomato gratin 15.00  
parsonage grill luxury fish pie 21.50  
mushroom & onion steamed suet pudding 17.00

ALL 3.95

CREAMED POTATOES

HAND CUT CHIPS

BITTER LEAF SALAD

PURPLE SPROUTING BROCCOLI

espresso  
martini  
8.95

brandy  
alexander  
7.95

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## P U D D I N G S

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### S W E E T W I N E

sauternes  
6.50 70ml glass  
46.50 bottle 380ml

tokaji 5 puttonyos  
12.00 glass 70ml  
87.00 bottle 500ml

dr. loosen riesling  
beerenauslese  
52.00 bottle 190ml

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P O R T 70ml  
quinta de la rosa

late bottle vintage  
8.25

10 year old tawny nv  
8.50

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affogato 6.50  
maple syrup cheesecake,  
salted caramel ice cream 8.50  
glazed blood orange tart,  
honey crème fraîche 8.00

rhubarb & custard éclair 7.00

bitter chocolate & ale cake,  
milk ice cream 8.50  
*ice cream*

banana  
coconut

### *sorbet*

lemon yogurt  
blackcurrant  
2.50 per scoop

### C H E E S E

cave aged cheddar,  
stilton, oatcakes &  
chutney 9.00

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pedro ximenez  
sherry 70ml  
12.00

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### B R A N D Y 35ml

*armagnac*

janneau vsop 6.00

calvados pere magloire  
vsop 8.00

*cognac*

courvoisier vsop 6.50

hennessy xo 26.00

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### *tea*

english breakfast 3.50 earl grey 4.00 silver needle 6.95 jade tips 4.50  
finest darjeeling 2nd flush 4.95 lapsang souchong 4.00 jasmine pearls 6.95

### *coffee*

espresso 2.50 cappuccino 3.50 americano 2.95 flat white 3.50 latte 3.50 macchiato 2.50  
hot chocolate 3.50

### *infusions*

fresh mint 3.00 wild berries & hibiscus 3.50 fresh lemon & ginger 3.50  
camomile 4.00 peppermint 3.00 organic rooibos 3.50