

**parsonage martini 11.95**  
belvedere or tanqueray ten  
dry or dirty  
with an olive or twist

**glass of champagne**  
**13.95**  
andre clouet,  
grand cru, bouzy

s e r v e d f r o m 1 2 n o o n t o 1 1 p m d a i l y

chilled pea & spinach soup, soft boiled quails eggs 6.50

potted cornish brown crab 9.95

smoked ham hock & chicken terrine, toasted sourdough 9.00

seared king scallops, pea purée & bacon 14.50

twice baked goats cheese & thyme soufflé, bitter leaves 8.00

house cured salmon & sea trout, horseradish crème fraîche, pickled cucumber 10.50

local asparagus with melted butter, hollandaise or vinaigrette 9.00

cod's roe, radishes & sea salt 6.00

salad of burrata, english tomatoes, tarragon & olive oil 14.00

whole grilled plaice, anchovy butter, jersey royal potatoes 25.50

roast poussin, artichoke, fennel & radish salad 19.95

rolled saddle of lamb with wild garlic, braised onions & spring cabbage 23.95

risotto of courgettes, rainbow chard & sheep's curd 18.95

smoked haddock & cod fishcakes, tartare sauce & spinach 16.50

10oz ribeye steak, hand cut chips, green salad & parsonage butter 34.00

fillet of sea bream, parsley & caper sauce & tenderstem broccoli 17.50

hand cut chips or skinny fries 3.95

jersey royal potatoes 3.95

buttered chantenay carrots 3.95

sweetheart cabbage 3.95

mixed leaf salad 3.95