

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

served from 12 noon to 11pm daily

chilled cucumber & watercress soup 6.50

white crab mayonnaise, fennel & dill 13.00

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

the grill prawn cocktail 8.50

violet artichoke, broad bean, mint & old winchester cheese salad 7.50

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

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chicken, leek & mushroom pie, wilted summer greens 16.50

roast rack of lamb, peas & broad beans, jersey royals 28.95

courgette, lemon & sheep's curd risotto 15.50

lancashire duck breast, green lentils, with confit leg & carrots 23.50

smoked haddock fishcakes, tartare sauce & spinach 16.50

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

fillet of cod, brown shrimp & parsley sauce, braised fennel 24.95

## salads

summer vegetables 14.50

seafood 19.50

english charcuterie 19.50

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hand cut chips or skinny fries 3.95

creamed potatoes 3.95

jersey royal potatoes 3.95

peas & broad beans 3.95

buttered spinach 3.95

mixed leaf salad 3.95