

parsonage martini 12.95
belvedere or tanqueray ten
dry or dirty
with an olive or twist

glass of champagne 13.95
andre clouet,
grand cru, bouzy

served 12 noon to 11pm daily

tomato, bacon & cannellini bean soup 7.50

white crab mayonnaise, fennel & dill 14.50

salad of heritage beetroots, mustard dressing & watercress 8.50

pork & rabbit terrine, piccalilli 9.50

seared king scallops, butternut squash, rocket & crispy sage 15.50

twice baked goats cheese & thyme soufflé, bitter leaves 9.00

the grill prawn cocktail 10.50

house cured salmon, horseradish crème fraîche & pickled cucumber 10.50

venison loin, cavolo nero, buttered carrots & damson sauce 32.00

chicken, leek & girolle pie, wilted greens & creamed potatoes 19.50

confit barbury duck leg, seared liver & puy lentils 26.00

courgette, lemon & sheep's curd risotto 17.50

smoked haddock & salmon fishcakes, tartare sauce & spinach 19.50

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

fillet of cod, brown shrimp & parsley sauce, braised fennel 24.50

summer salads

seasonal vegetables 17.50

broad beans, peas, green beans,
artichokes & ruby beetroots

chicken & ham 19.50

tarragon mayonnaise,
organic egg & chives

seafood 21.50

cornish crab, greenland prawns,
hot smoked salmon & fresh dill

all sides 4.50

hand cut chips or skinny fries

steamed ratte potatoes

buttered spinach

roasted beetroots

creamd potatoes

mixed leaf salad