

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

split green pea & ham soup 8.00  
hand picked crab, avocado & gem lettuce 13.00 / 20.00  
beetroot carpaccio & ricotta, walnut vinaigrette 8.00 / 14.00  
sautéed mushrooms on sourdough, duck egg 8.00  
home cured salmon, celeriac remoulade 10.00  
rabbit, carrot & prune terrine, ale chutney 10.00  
pear, chicory & almond salad 8.00 / 14.00

— G R I L L —

pork cutlet, pointed cabbage, capers & apple sauce 19.00  
10oz. ribeye steak, bone marrow butter & hand cut chips 33.00  
calves liver, onions & bacon, creamed potato 19.00  
english prawns, samphire & wild garlic mayonnaise 22.00

roast chicken breast, white beans, green olives & wild garlic 18.00  
potato gnocchi, kale, squash & cashel blue cheese 16.00  
parsonage grill luxury fish pie 21.50

ALL 3.95

CREAMED POTATOES

HAND CUT CHIPS

BITTER LEAF SALAD

PURPLE SPROUTING BROCCOLI