

**mulled wine 8.50**  
pinotage, sloe gin,  
cointreau, crème de  
cassis, armagnac &  
spice

**glass of  
champagne 14.95**  
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, roasted walnuts & dill 8.50

ham hock terrine, vegetable piccalilli, toasted sourdough 9.50

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

twice baked goats cheese & thyme soufflé, bitter leaves 9.00

avocado & prawn cocktail 10.50

house cured salmon, cucumber salad, mustard & dill sauce 11.00

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venison loin, cavolo nero, buttered carrots & spiced quince 32.00

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

confit barbary duck leg, seared liver & green lentils 26.00

chestnut mushroom, celeriac, & rosemary 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

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## our salads

seasonal vegetables 17.50

salsify, artichokes, kohlrabi  
& chantenay carrots

chicken, ham & cheese 19.50

tarragon mayonnaise  
& chives

seafood 21.50

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

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## all sides 4.50

hand cut chips or skinny fries

steamed heritage potatoes

buttered spinach

cauliflower cheese

creamd potatoes

mixed leaf salad

'our chefs will make every effort to accommodate any special requests'