

**botanical martini 14.00**  
oxford physic gin,  
thyme, served dry

**glass of  
champagne 14.95**  
andre clouet,  
grand cru, bouzy

served 12 noon to 11pm daily

white bean, kale & rosemary broth 8.00

duck & foie gras terrine, pear chutney, toasted sourdough 14.00

salad of ruby beetroots, walnuts & sheep's curd 8.50

white crab mayonnaise, fennel & dill 14.50

seared king scallops, shallot purée, rocket & crispy sage 15.50

twice baked goats cheese & thyme soufflé, bitter leaves 9.00

prawn & avocado cocktail 10.50

house cured salmon, celeriac & apple remoulade 11.00

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braised lamb, buttered turnips, onions & roast kidney 26.00

pork cutlet, roasted artichokes, apple & chestnuts 24.00

chicken, leek & chanterelle pie, hispi cabbage & creamed potatoes 19.50

smoked haddock & salmon fishcakes, tartare sauce & spinach 19.50

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

chestnut mushroom & tarragon risotto 17.00

fillet of cod, cornish crab sauce & sprouting broccoli 25.50

### **salads**

seasonal vegetables 17.50

salsify, artichokes, kohlrabi  
& heritage beetroots

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

tenderstem broccoli

creamed potatoes

butter braised hispi cabbage

cauliflower cheese

apple, fennel & watercress

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