



parsonage grill

glass of champagne
pierre vaudon brut
premier cru, france
14.95

served 12 noon to 11pm daily

gazpacho 7.00

grilled langoustines & roast garlic mayonnaise 14.00

seared king scallops, pea pureé & crispy bacon 15.50

salad of english tomatoes, tarragon & burrata 9.50

cornish white crab mayonnaise, fennel & dill 14.50

twice baked goat's cheese & thyme soufflé 9.00

smoked ham hock, pork & leek terrine, tomato chutney 10.00

house cured salmon, pickled beetroot, horseradish cream 12.00

saddle of lamb, runner beans, courgettes & violet artichokes 26.50

risotto of summer greens, mint & sheep's curd 17.00

grilled cornish plaice, braised fennel & anchovy butter 26.00

9oz pork cutlet, sprouting broccoli, creamed potatoes, ale & mustard sauce 24.00

bay roasted savoy cabbage, cashew cream & soft herb mayonnaise 17.00

chicken & girolle mushroom pie, braised little gem & radishes 21.00

smoked haddock & salmon fishcakes, tartare sauce & spinach 19.50

45 day matured ribeye, hand cut chips, green salad & parsonage butter 35.00

seafood salad; white crab, greenland prawns, hot smoked salmon & langoustine 21.50

all sides 4.50

hand cut chips

sprouting broccoli

pink fir potatoes

side salad

creamed potatoes

buttered carrots & radishes

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