



# parsonage grill

*served 12 noon to 11pm daily*

steamed local asparagus with lemon vinaigrette 9.00

jersey royal, wild garlic & ham hock soup 10.00

burrata, english tomato & basil salad 11.00

hand picked white cornish crab mayonnaise 15.00

twice baked goat's cheese & thyme soufflé 10.00

potted beef & foie gras, gentleman's relish 12.50

seared king scallops, pea purée & crispy pancetta 15.00

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55 day matured ribeye, hand cut chips, green salad & parsonage butter 38.00

pork cutlet, sage & caper butter, asparagus & fried duck egg 27.00

fillet of sea trout, cider sauce, leeks, mussels & samphire 27.00

crisp potato terrine, roasted little beetroots, parsley & horseradish dressing 23.00

risotto of fennel, courgettes, soft herbs & sheep's curd 23.00

lamb rump, broad beans, grelot onions, gem lettuce & wild garlic sauce 28.00

chicken, mushroom & tarragon pie, roast carrots 24.00

smoked haddock & salmon fishcakes, tartare sauce & spinach 21.00

seafood salad; greenland prawns, hot smoked salmon, white crab & grilled gamba 27.00

*all sides* 4.50

hand-cut chips    mustard greens    jersey royals    green salad

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

espresso martini  
11.00



brandy alexander  
10.50

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strawberry, custard tart, pink lemonade sorbet 10.00

dark chocolate delice, crème fraiche sorbet 10.00

champagne jelly, honey & blood orange madeleines 10.00

blueberry & cashew cheesecake, blueberry sorbet 10.00

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## SWEET WINE

sauternes

70 ml glass 6.50

380ml bottle 46.50

tokaji 6 puttonyos

70 ml glass 12.00

500ml bottle 87.00

SHERRY 70 ml

pedro ximénez 12.00

PORT 70 ml

calem 10 year tawny 8.50

crème brûlée 8.50

affogato 6.50

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ice cream 2.50

almond white chocolate

sorbet 2.50

rhubarb lemon yoghurt

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cheese

5.00 each 12.00 for three 18.00 for five

windrush etivaz camembert fermier

highmoor roquefort vieux berger

*pickled quince, sourdough crackers*

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BRANDY 35 ml

armagnac

château de laubade

bas vcop 5.95

calvados

christian drouin

réserve des fiefs

10.00

COGNAC 35 ml

courvoisier vsop 6.00

hennessy xo 26.00

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## tea

english breakfast 4.50 earl grey 4.50 silver needle 7.00 jade tips 5.00

finest darjeeling 2nd flush 5.50 lapsang souchong 4.50 jasmine pearls 7.50

## coffee

espresso 3.95 cappuccino 3.95 americano 3.95 flat white 3.95

latte 3.95 macchiato 3.95 hot chocolate 3.95

## infusions

fresh mint 3.50 wild berries & hibiscus 4.00 fresh lemon & ginger 3.50

camomile 4.50 peppermint 3.00 organic rooibos 4.00

an optional 12.5% service charge will be added to your bill.

we cannot guarantee total absence of allergens. please inform us if you have a food allergy or intolerance.

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