

glass of champagne
pierre vaudon
16.50



blackberry & lemon infused gin
9.50
served with fevertree tonic

parsonage grill

served 12 noon to 11pm daily

roasted tomato soup 9.50

house cured salmon & kohlrabi remoulade 14.50

burrata with courgette, mint, & pangrattato 13.50

twice-baked goat's cheese & thyme soufflé 10.95

king scallops, pea purée & pancetta 18.00

guinea fowl & smoked duck terrine, apricot chutney 14.50

fillet of sea bream, braised fennel & brown shrimp butter 29.50

pork belly, caramelised onions, pancetta, carrots & apple cider sauce 28.00

pea & broad bean risotto, wild rocket & goat's cheese 24.00

55-day matured ribeye, hand-cut chips, green salad & bearnaise or peppercorn sauce 38.00

smoked haddock & salmon fishcakes, tartare sauce & spinach 23.50

lamb cutlets, grilled peppers & red onion, gremolata 32.00

half roasted cauliflower, turmeric & romesco sauce 19.00

chicken, ham hock & leek pie, buttered carrots 24.95

seafood salad; greenland prawns, hot smoked salmon, white crab & grilled gamba 28.50

all sides 4.50

hand-cut chips buttered greens heritage carrots green salad

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