

parsonage
mulled wine
11.50



black fig & apple
infused gin
9.50

parsonage grill

served 12 noon to 11pm daily

celeriac, chestnuts, bramley apple soup 9.50

fillet steak tartare, hen's egg, sourdough toast 18.00

twice-baked goat's cheese & thyme soufflé 10.95

potted crab with prawns, fennel & cucumber 12.95

duck liver parfait, plum chutney 14.50

seared king scallops & jerusalem artichokes 18.00

stilton, pear & bitter leaves 11.95

fillet of cod, rainbow chard & seaweed sauce 29.50

chicken supreme, wild mushrooms & parsley, creamed potatoes 25.50

roasted cauliflower & saffron risotto, fennel seeds, gremolata 24.00

hereford ribeye (10oz), hand-cut chips & bearnaise or peppercorn sauce 38.00

smoked haddock & salmon fishcakes, tartare sauce & spinach 23.50

loin of venison, salsify, cavolo nero & juniper sauce 35.00

ruby beetroot wellington, carrots, greens & horseradish sauce 22.50

all sides 5.50

hand-cut chips buttered greens heritage carrots bitter leaf salad

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