



parsonage grill

served 12 noon to 11pm daily

chilled ruby beetroot, apple & blackberry soup 10.50

burrata, mint, lemon, peas & broad beans 11.95

smoked ham hock, chicken & pistachio terrine 13.00

handpicked white cornish crab mayonnaise 15.50

twice-baked goat's cheese & thyme soufflé 10.95

seared king scallops, pea purée & pancetta 15.00

plate of english tomatoes & rocket dressing 10.95

risotto of fennel, courgettes, soft herbs & sheep's curd 23.50

pork cutlet, black pudding, fried duck egg & caper butter 27.95

fillet of sea bream, marinated vegetables & capsicum sauce 29.00

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

roast cauliflower, confit shallots & pistachio dressing 23.00

lamb rump, roast aubergine, mint, fennel & anchovy salad 30.00

chicken, chestnut mushroom & tarragon pie, tenderstem broccoli 24.95

smoked haddock & salmon fishcakes, tartare sauce & spinach 23.50

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

all sides 5.50

hand-cut chips garden peas & bacon new potatoes green salad

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

espresso martini
11.00



brandy alexander
10.50

parsonage grill

poached strawberries & clotted cream panna cotta 10.95

dark chocolate, cherry & pistachio tart, crème fraîche sorbet 10.95

champagne jelly, honey madeleines 10.50

blueberry & cashew cheesecake, blueberry sorbet 10.50

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 8.95

affogato 6.95

ice cream 2.50

mint chocolate chip pistachio

sorbet 2.50

coconut & lime raspberry

cheese

5.00 each 12.00 for three 18.00 for five

crottin des pyrénées ossau iraty camembert fermier

highmoor roquefort

plum chutney & sourdough crackers

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

BRANDY 35 ml

armagnac

château de laubade

bas vcop 6.50

calvados

christian drouin

réserve des fiefs

10.00

COGNAC 35 ml

courvoisier vsop 6.00

hennessy xo 30.00

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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