



parsonage grill

served 12 noon to 11pm daily

chilled ruby beetroot, apple & blackberry soup 10.50

burrata, mint, lemon, peas & broad beans 11.95

handpicked white cornish crab mayonnaise 15.50

smoked ham hock & chicken terrine, piccalilli 13.95

twice-baked goat's cheese & thyme soufflé 10.95

seared king scallops, shallot purée, brown butter & bacon 15.00

salad of english tomatoes, basil & rocket dressing 10.50

fillet of sea bream, marinated vegetables & roast capsicum sauce 29.00

spinach & watercress risotto & tenderstem broccoli 23.50

pork cutlet, fried duck egg, artichokes & sage 26.00

smoked haddock & salmon fishcakes, tartare sauce & spinach 23.50

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

roast cauliflower, pistachios, golden raisin & caper dressing 23.00

lamb rump, garden peas & caramelised onion 30.00

chicken, chestnut mushroom & tarragon pie, confit carrots 24.95

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

all sides 5.50

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

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

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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espresso martini
11.00



brandy alexander
10.50

parsonage grill

burnt cambridge cream 9.00

poached strawberries & clotted cream panna cotta 10.95

dark chocolate, cherry & pistachio delice, cherry ice cream 10.95

blackcurrant & cashew cheesecake, blackcurrant 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

affogato 6.95

ice cream 2.50

mint chocolate chip raspberry

sorbet 2.50

lemon blackcurrant

cheese

5.00 each 12.00 for three 18.00 for five

crottin des pyrénées ossau iraty camembert fermier

highmoor cashel blue

tomato chutney & crackers

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

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

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