



parsonage bar

parsonage infused gin
 cucumber & toasted peppercorn
 or
 grapefruit & rosemary
 both served with fevertree tonic
 8.00 35ml

COCKTAILS

CLASSIC MARTINI grey goose vodka or tanqueray 10 gin, <i>your choice of dry or dirty with an olive or twist</i>	12.95
CAIPIRINA cahaça, sugar & lime	11.00
CHAMPAGNE 1660 tanqueray, limoncello, & gatinois champagne	15.00
BERGAMONT NEGRONI italicus bergamont, dolin dry vermouth & cap mattei quinquina blanc	12.00
THE PALOMA don julio tequila, lime juice & fresh grapefruit juice	10.50
OLD CUBAN plantation original dark rum, lime juice, sugar syrup mint leaves & gatinios champagne	13.50
PISCO SOUR 1615 quebranta pisco, lime, sugar, angostura & egg white	11.50
BLOOD ORANGE MARTINI house infused blood orange vodka, cointreau & thyme	13.50
HOUSE BLOODY MARY ketel one vodka, tomato juice, house spice mix <i>'our bar team will make every effort to accommodate any special requests'</i>	11.50

beer & cider

SHOTOVER PORTER premium ale, 5.0% abv, 500ml	7.50
SHOTOVER TRINITY premium ale 4.2% abv, 500ml	7.50
HAWKSTONE premium lager 4.8% abv, 330ml	6.00
COTSWOLD premium cider 'sideburns' 5.4% abv, 330ml	5.50
ESTRELLA FREE DAMM alcohol free 0% abv, 330ml	4.50
COTSWOLD pilsner 3.8% abv, 330ml	6.00

gin & tonic 35ml *with fevertree tonic & paired garnish*

house infused gin	8.00
tanqueray	7.00
hendricks	8.00
salcombe start point	8.00
tanqueray 10	9.00
the botanist	8.50
toad oxford dry	8.75
brighton gin	10.00
bobbys dry	9.50

sherry 70ml

fino	6.00
amontillado	6.50
manzanilla san leon	8.00

NON-ALCOHOLIC

cucumber & apple nojito <i>fresh apple & cucumber, mint, agave & soda</i>	7.50
spiced ginger ale <i>seedlip spice 94, ginger ale & orange</i>	8.50
garden collins <i>seedlip garden 108, pineapple & elderflower</i>	9.50
parsonage pressé <i>elderflower, mint, soda & lime</i>	7.50

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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CHAMPAGNE & SPARKLING

	<i>125ml glass</i>	<i>bottle</i>
CRÉMANT de bourgogne brut cave de lugny, france	10.50	48.00
GATINOIS ay grand cru, brut tradition, france	15.95	89.00
BOLNEY 'eighteen acre' rose, england	16.50	92.00
POL ROGER brut reserve nv, france		122.00
BOLLINGER special cuvee, france		135.00
DOM PÈRIGNON france, 2010		250.00

WHITE

	<i>175ml glass</i>	<i>500ml pitcher</i>	<i>bottle</i>
PARSONAGE HOUSE WHITE italy, 2020	7.50	19.00	26.00
VERDICCHIO dei castelli di jesi classico, pontemagno, italy, 2019	8.00	23.00	32.00
PICPOUL DE PINET les courtelles, languedoc, france, 2020	8.50	25.00	35.00
RIOJA BIANCO, denominacion de origen calificada, spain 2020	9.50	26.00	38.00
VIOGNIER domaine gayda, languedoc, france 2021	10.00	27.00	40.00
ALBARIÑO, vinabade, rias baizas, spain, 2020	10.50	32.00	42.00
GAVI guido matteo, bosio, piedmont, italy, 2020	11.00	33.00	43.00
CHARDONNAY mallory & benjamin, france, 2020	11.50	34.00	44.00
GRÜNER VELTLINER weingut stift göttweig, austria 2020	12.00	35.00	48.00
SANCERRE terre de maimbray, pascal et nicolas reverdy, france, 2020	15.00	45.00	65.00
SAUVIGNON BLANC churton best end organic, marlborough, new zealand, 2018			75.00
CHABLIS 1er cru, côte de léchet, domaine daniel damp, france, 2019			82.00
POUILLY-FUISSÉ domaine dominique cornin, france, 2018			85.00
MEURSAULT 1er cru les ravelles, domaine chapelle de blagny, france, 2018			175.00

RED

	<i>175ml glass</i>	<i>500ml pitcher</i>	<i>bottle</i>
PARSONAGE HOUSE RED romania, 2019	7.50	19.00	26.00
NERO D'AVOLA rupe secca, sicilia, italy, 2020	8.50	24.00	35.00
CABERNET SAUVIGNON, six poets, california, 2020	9.00	27.00	36.00
RIOJA crianza, rioja vega, spain, 2017	10.00	26.50	39.00
COLINAS DO DOURO superior, portugal, 2019	10.50	27.50	40.00
BORDEAUX château barreyre, france, 2018	11.00	29.00	42.00
MALBEC apelacion vista flores, zuccardi valle de uco, argentina, 2019	14.00	38.00	57.00
LALANDE DE POMEROL chateau bechereau, france, 2019	15.00	42.00	60.00
PINOT NOIR two paddocks, central otago, new zealand, 2019	16.00	49.00	69.00
SANCERRE terre de maimbray, pascal et nicolas reverdy, france, 2019			72.00
MARGAUX baron de brane, france, 2014			95.00
BAROLO rocche dell'annunziata, rocche costamagna, piedmont, italy, 2017			110.00
SAINT EMILION, grand cru classe, château berliquet, france 2014			125.00
BEAUNE 1er cru, les epenottes, domaine parent, france, 2012			150.00

ROSÉ

	<i>175ml glass</i>	<i>500ml pitcher</i>	<i>bottle</i>
LE PETIT BALTHAZAR cinsault rosé, pays d'oc, france, 2020	7.00	19.00	27.00
CÔTES DE PROVENCE domaine pique roque rosé, france, 2020	11.00	31.00	42.00
WHISPERING ANGEL chateau d'esclans, cotes de provence, france, 2020	15.00	45.00	62.00

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