



tomato, bacon & cannellini bean soup

pork & rabbit terrine, vegetable piccalilli

salad of heritage beetroots, mustard dressing & watercress

house cured salmon & sea trout, horseradish crème fraîche

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chicken, leek & girolle pie, wilted greens & creamed potatoes

salad of broad beans, green beans, artichokes & ruby beetroots

confit barbury duck leg, seared liver & puy lentils

smoked haddock fishcakes, tartare sauce & spinach

8oz sirloin steak, hand cut chips, green salad & parsonage butter

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affogato

lemon tart, crème fraîche

crème brûlée

peach & almond pavlova

45.00 per person