

mulled wine 10.95
*sloe gin, cointreau, crème de cassis,
armagnac & seasonal spices*

parsonage infused gin

quince & ginger
8.00 35ml / 11.00 50ml

served 12 noon to 11pm daily

roast pumpkin & ham hock soup 9.00

prawn & crayfish cocktail, marie rose sauce & avocado 11.50

salt baked beetroot tartare, hazelnuts & sourdough 8.50

home cured loch duart salmon, cucumber & horseradish cream 11.00

twice baked goat's cheese & truffle soufflé 10.50

foie gras parfait, bitter orange chutney 11.00

thyme seared king scallops & cauliflower purée 14.50

burrata, fennel, orange, dill & radishes 9.50

confit duck, roast salsify, pancetta, chestnuts & ceps 28.00

bay roasted red cabbage, cashew cream & apple salad 18.00

chicken, tarragon & mushroom pie, roast carrots & parsnips 24.00

fillet of seabream, almond butter, broccoli & brown shrimps 28.00

smoked haddock & salmon fishcakes, tartare sauce & spinach 20.50

braised lentils, barley, crushed turnip & mushroom gravy 18.50

55 day matured ribeye, hand cut chips, green salad & parsonage butter 35.00

seafood salad; hot smoked salmon, greenland prawns, mackerel & langoustine 24.00

all sides 4.50

hand cut chips

creamed potatoes

ratte potatoes

side salad

broccoli & anchovy butter

roast carrots & parsnips

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

espresso martini
9.00

salted caramel
white russian
10.50

P U D D I N G S

SWEET WINE

sauternes
6.50 70ml glass
46.50 bottle 380ml

tokaji 6 puttonyos
12.00 glass 70ml
87.00 bottle 500ml

SHERRY

pedro ximénez
12.00
glass 70ml

PORT

calem
10 year tawny 8.50
glass 70ml

crème brûlée 8.50

steamed ginger & date sponge, vanilla ice cream 9.50

glazed tangerine tart & honey crème fraîche 9.50

hot chocolate & pear pudding 10.00

affogato 6.50

ice cream 2.50

gingerbread
apple

sorbets 2.50

fig
mirabelle plum

C H E E S E

lincolnshire poacher, cheddar

spenwood, ewes
shropshire, blue
*tomato chutney &
sourdough crackers*

5.00 each or 12.00 for three

BRANDY 35ml

armagnac

château de laubade

bas vsop

5.95

calvados

christian drouin

réserve des fiefs

10.00

cognac

courvoisier vsop 6.00

hennessy xo 26.00

t e a

english breakfast 3.50 earl grey 4.00 silver needle 6.95 jade tips 4.50
finest darjeeling 2nd flush 4.95 lapsang souchong 4.00 jasmine pearls 6.95

c o f f e e

espresso 2.50 cappuccino 3.50 americano 2.95 flat white 3.50 latte 3.50 macchiato 2.50
hot chocolate 3.50

i n f u s i o n s

fresh mint 3.00 wild berries & hibiscus 3.50 fresh lemon & ginger 3.50
camomile 4.00 peppermint 3.00 organic rooibos 3.50