



parsonage grill

served 12 noon to 11pm daily

chilled ruby beetroot, apple & blackberry soup 10.50

seared king scallops, pea purée & serrano ham 15.00

steamed local asparagus with lemon vinaigrette 9.00

handpicked white cornish crab mayonnaise 15.50

twice-baked goat's cheese & thyme soufflé 10.95

salad of english tomatoes, capers, watercress & burrata 12.95

rabbit, pistachio & ham hock terrine, apricot & almond salad 13.95

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

pork cutlet, sage & caper butter, asparagus & duck egg 27.95

fillet of sea trout, cider sauce, leeks, mussels & samphire 28.50

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

crisp potato terrine, little beetroots, parsley & horseradish dressing 23.00

lamb rump, roast aubergine, mint, fennel & anchovy salad 28.95

chicken, chestnut mushroom & tarragon pie, buttered carrots 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 mustard greens 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

strawberry tart, pink lemonade sorbet 10.95

dark chocolate & cherry delice, almond brittle & crème fraiche sorbet 10.95

champagne jelly, honey & lemon 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

raspberry salted caramel

sorbet 2.50

peach coconut & lime

cheese

5.00 each 12.00 for three 18.00 for five

crottin des pyrénées ossau iraty camembert fermier

highmoor blue cloud

gentleman's relish & sourdough crackers

BRANDY 35 ml

armagnac

château de laubade

bas vcop 5.95

calvados

christian drouin

réserve des fiefs

10.00

COGNAC 35 ml

courvoisier vsop 6.00

hennessy xo 26.00

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

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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