

grüner veltliner,
2016, amberg, bernhard ott,
wagram, austria
175ml glass 11.00

blood orange fizz 12.50
fresh blood orange,
chambord, lemon &
blanquette de limoux

D I N N E R

served from 5pm to 11pm daily

- parsley soup with smoked eel 8.00
- twice baked goats cheese soufflé, bitter leaves 8.00
- potted cornish brown crab, dressed cucumber 9.50
- ham hock, cheek & trotter terrine, toasted sourdough 9.00
- king scallops, samphire & cauliflower purée 14.50
- beetroot cured trout, fennel & grapefruit 9.95
- purple sprouting broccoli, coddled egg 6.95
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- 10oz ribeye steak, hand cut chips, green salad & parsonage butter 34.00
- rolled saddle of lamb with wild garlic, braised onions & spring cabbage 24.00
- pork cutlet, bacon, split peas & cavolo nero 19.95
- ray wing, sprouting broccoli, brown butter & capers 23.00
- spring salad of roast beets, carrots, heritage potatoes & horseradish dressing 14.00
- grilled fillet of sea bream, roast fennel & orange, rosemary butter sauce 18.95
- gnocchi, artichokes, garlic, hazelnuts, bocconcini & lemon 18.95
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- hand cut chips or skinny fries 3.95
- ratte potatoes 3.95
- buttered chantenay carrots 3.95
- spring greens 3.95
- mixed leaf salad 3.95

chocolate & hazelnut
martini
9.50

brandy
alexander
7.95

P U D D I N G S

S W E E T W I N E

sauternes
6.50 70ml glass
46.50 bottle 380ml

tokaji 5 puttonyos
12.00 glass 70ml
87.00 bottle 500ml

dr. loosen riesling
beerenauslese
52.00 bottle 190ml

P O R T 70ml
quinta de la rosa

late bottle vintage
8.25

10 year old tawny nv
8.50

affogato 6.50

earl grey crème brûlée, garibaldi biscuit 8.00

sticky toffee pudding, vanilla ice cream 7.95

bitter chocolate & porter ale cake 8.00 warm

madeleines, blood orange sorbet 7.00

rhubarb & custard crumble tart, rhubarb ice cream 8.50

ice cream

clotted cream

malt chocolate

sorbet

rhubarb

blackcurrant

2.50 per scoop

C H E E S E

montgomery cheddar,
perl las, ragstone,
fruit chutney & biscuits
12.00 for three or 4.00 each

pedro ximenez
sherry 70ml
12.00

B R A N D Y 35ml

armagnac

château de laubade bas

armagnac vsop

5.75

calvados

christian drouin

reserve 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