



duck & foie gras terrine, pear chutney, toasted sourdough  
seared king scallops, shallot purée, rocket & crispy sage  
twice baked goats cheese & thyme soufflé, bitter leaves  
white crab, blood orange, fennel & dill

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10oz ribeye steak, hand cut chips, green salad & parsonage butter  
pot roasted red cabbage, cashew butter & apple salad  
fillet of sea bream, cornish crab sauce & sprouting broccoli  
lamb rump, buttered turnips, onions & roast kidney

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rhubarb & custard fool  
crème brûlée  
chocolate & blood orange jaffa cake  
shropshire blue, double barrel poacher & driftwood, biscuits & chutney

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

we cannot guarantee total absence of allergens,  
please advise us if you have an allergy or specific dietary requirement