



## pike room

foie gras, duck egg & brioche  
seared king scallops, butternut squash, crispy sage & rocket  
twice baked goats cheese soufflé, bitter leaves  
white crab mayonnaise, fennel & dill

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10oz ribeye steak, hand cut chips, green salad & parsonage butter  
courgette, lemon & sheep's curd risotto  
confit barbury duck leg, seared liver & puy lentils  
fillet of cod, brown shrimp & parsley sauce, braised fennel  
venison loin, cavolo nero, buttered carrots & damsons

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summer berry pudding, vanilla ice cream  
iced chocolate parfait & clotted cream biscuit  
crème brûlée  
perl las, montgomery cheddar & Ragstone

60.00 per person