

Glass of Crémant
cave de lugny, france 11.50



maldon rock
oysters
each 4.25

parsonage grill

served 12 noon to 11pm daily

watercress & potato soup 10.50

severn & wye smoked salmon, pickled cucumber 15.50

twice baked goat's cheese & thyme soufflé 12.95

ham hock & chicken terrine, piccalilli 13.50

orkney scallops, white bean & garlic purée 17.95

steak tartare 17.95

potted cornish crab, chicory 18.95

rabbit & tarragon pie, carrots & spring greens 26.00

risotto of nettle, spring onion, courgettes & ricotta 24.00

chicken schnitzel, capers, anchovies & fried egg, creamed potatoes 24.50

isle of wight tomatoes, burrata & lovage, sourdough croutons 21.50

rump of lamb, peas, broad beans, potato rosti & gremolata 27.00

roast monkfish tail, samphire, new potatoes, chervil beurre blanc 28.00

salad of beetroot, fennel, walnut & goat's curd 19.50

rib-eye steak (9 oz), thick-cut chips, bearnaise or peppercorn sauce 38.00

butter leaf salad 5.95 buttered spinach 6.50

spring greens 6.50 thick-cut chips 5.95

new potatoes 5.50 sourdough bread & butter 5.50

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

Our crab is fresh, handpicked & British, it may contain a small amount of shell.

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.