

parsonage grill

starters

onion, garlic & thyme soup <small>VG</small>	10.50
guinea fowl & ham hock terrine, pickled carrot	13.50
plate of severn & wye smoked salmon, cucumber & dill	15.50
potted cornish crab, chicory	18.95
twice baked goat's cheese & thyme soufflé <small>V</small>	12.95
orkney scallops, bacon & cauliflower purée	17.95
classic steak tartare	17.95

sides

butter leaf salad <small>VG</small>	5.95
roasted carrots & chervil <small>V</small>	6.50
thick-cut chips <small>VG</small>	5.95
new potatoes <small>V</small>	5.50
buttered spinach <small>V</small>	6.50
sourdough bread & butter <small>V</small>	5.95

mains

rabbit & tarragon pie, carrots & chard	26.00
risotto of Jerusalem artichoke, ricotta & red onion <small>V</small>	24.00
confit duck leg, boulangère potatoes & cavolo nero	27.00
chicken schnitzel, capers, anchovies & fried egg, creamed potatoes	24.50
roasted celeriac, creamed borlotti beans, apple & celery salad <small>VG</small>	21.50
salad of beetroot, fennel, walnut & goat's curd <small>V</small>	19.50
roast monkfish tail, samphire, parsley potatoes, lobster sauce	28.00
rib-eye steak (9 oz), thick-cut chips, bearnaise or peppercorn sauce	38.00

maldon rock oysters	4.25ea
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served 12 noon to 11pm daily

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

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.