

parsonage martini 11.95
belvedere or tanqueray ten
dry or dirty
with an olive or twist

glass of champagne
13.95
andre clouet,
grand cru, bouzy

s e r v e d f r o m 1 2 n o o n t o 1 1 p m d a i l y

chilled cucumber & watercress soup 6.50

potted cornish brown crab 9.95

smoked ham hock & chicken terrine, toasted sourdough 9.00

seared king scallops, pea purée & bacon 14.50

twice baked goats cheese & thyme soufflé, bitter leaves 8.00

house cured salmon & sea trout, horseradish crème fraîche, pickled cucumber 10.50

local asparagus with melted butter, hollandaise or vinaigrette 9.00

violet artichoke, broad bean & mint salad 7.50

salad of burrata, english tomatoes, tarragon & olive oil 14.00

whole grilled plaice, anchovy butter, jersey royal potatoes 25.50

chicken leek & mushroom pie, wilted summer greens 15.50

rolled saddle of lamb with wild garlic, braised onions & spring cabbage 23.95

courgette, lemon & sheep's curd risotto 18.95

smoked haddock & cod fishcakes, tartare sauce & spinach 16.50

10oz ribeye steak, hand cut chips, green salad & parsonage butter 34.00

fillet of sea bream, parsley & caper sauce & tenderstem broccoli 17.50

hand cut chips or skinny fries 3.95

jersey royal potatoes 3.95

buttered spinach 3.95

creamed potatoes 3.95

peas & broad beans 3.95

mixed leaf salad 3.95