

**parsonage martini 12.95**  
belvedere or tanqueray ten  
dry or dirty  
with an olive or twist

**glass of champagne  
13.95**  
andre clouet,  
grand cru, bouzy

served 12 noon to 11pm daily

tomato, bacon & cannellini bean soup 7.50

white crab mayonnaise, fennel & dill 14.50

salad of heritage beetroots, mustard dressing & watercress 8.50

pork & rabbit terrine, piccalilli 9.50

seared king scallops, butternut squash, rocket & crispy sage 15.50

twice baked goats cheese & thyme soufflé, bitter leaves 9.00

the grill prawn cocktail 10.50

house cured salmon, horseradish crème fraîche & pickled cucumber 10.50

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venison loin, cavolo nero, buttered carrots & damson sauce 32.00

chicken, leek & girolle pie, wilted greens & creamed potatoes 19.50

confit barbury duck leg, seared liver & puy lentils 26.00

courgette, lemon & sheep's curd risotto 17.50

smoked haddock & salmon fishcakes, tartare sauce & spinach 19.50

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

fillet of cod, brown shrimp & parsley sauce, braised fennel 24.50

## summer salads

seasonal vegetables 17.50

broad beans, peas, green beans,  
artichokes & ruby beetroots

chicken & ham 19.50

tarragon mayonnaise,  
organic egg & chives

seafood 21.50

cornish crab, greenland prawns,  
hot smoked salmon & fresh dill

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all sides 4.50

hand cut chips or skinny fries

steamed ratte potatoes

buttered spinach

roasted beetroots

creamd potatoes

mixed leaf salad