

botanical martini 14.00
oxford physic gin,
thyme, served dry

**glass of
champagne 14.95**
andre clouet,
grand cru, bouzy

served 12 noon to 10pm daily

consommé of game, spelt & celery 9.00

seared king scallops & artichoke purée 15.50

prawn & avocado cocktail 11.50

salad of beetroot, goat's curd, chicory & walnuts 8.50

cornish crab mayonnaise, fennel & dill 14.50

twice baked goat's cheese & thyme soufflé, bitter leaves 9.00

game terrine, beetroot chutney & parsley salad 14.00

house cured salmon, horseradish & pickled cucumber 12.00

fallow deer loin, braised red cabbage & pickled quince 28.00

crisp belly of pork, braised turnips, apples & wood blewits 24.00

rabbit, bacon & tarragon pie, roasted chicory & carrots 21.00

smoked haddock & salmon fishcakes, tartare sauce & spinach 19.50

butternut squash, chestnut & sage risotto 19.00

halibut on the bone, parsley sauce & creamed potatoes 38.00

45 day matured ribeye, hand cut chips, green salad & bone marrow butter 35.00

Parsonage Pleasure; lentils & barley, swede, cavolo nero 17.00

salads

roast chicken 19.50

speck ham, egg
& tarragon mayonnaise

seasonal vegetable 17.50

little beetroots, artichoke,
cauliflower & salsify

seafood 21.50

hot smoked salmon,
white crab, prawns & dill

hand cut chips

all sides 4.50

creamed potatoes

braised red cabbage

cavolo nero, lemon & olive oil

green salad

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