

**grüner veltliner,**  
2016, am berg, bernhard ott,  
wagram, austria  
175ml glass 11.00

**blood orange fizz 12.50**  
fresh blood orange,  
chambord, lemon &  
blanquette de limoux

**D I N N E R**

s e r v e d f r o m 5 p m t o 1 1 p m d a i l y

- parsley soup with smoked eel 8.00
- twice baked goats cheese soufflé, bitter leaves 8.00
- potted cornish brown crab, dressed cucumber 9.50
- ham hock, cheek & trotter terrine, toasted sourdough 9.00
- king scallops, samphire & cauliflower purée 14.50
- beetroot cured trout, fennel & grapefruit 9.95
- purple sprouting broccoli, coddled egg 6.95
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- 10oz ribeye steak, hand cut chips, green salad & parsonage butter 34.00
- rolled saddle of lamb with wild garlic, braised onions & spring cabbage 24.00
- pork cutlet, bacon, split peas & cavolo nero 19.95
- ray wing, sprouting broccoli, brown butter & capers 23.00
- spring salad of roast beets, carrots, heritage potatoes & horseradish dressing 14.00
- grilled fillet of sea bream, roast fennel & orange, rosemary butter sauce 18.95
- gnocchi, artichokes, garlic, hazelnuts, bocconcini & lemon 18.95
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- hand cut chips or skinny fries 3.95
- ratte potatoes 3.95
- buttered chantenay carrots 3.95
- spring greens 3.95
- mixed leaf salad 3.95

chocolate & hazelnut  
martini  
9.50

brandy  
alexander  
7.95

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## P U D D I N G S

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### S W E E T W I N E

sauternes  
6.50 70ml glass  
46.50 bottle 380ml

tokaji 5 puttonyos  
12.00 glass 70ml  
87.00 bottle 500ml

dr. loosen riesling  
beerenauslese  
52.00 bottle 190ml

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P O R T 70ml  
quinta de la rosa

late bottle vintage  
8.25

10 year old tawny nv  
8.50

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affogato 6.50

earl grey crème brûlée, garibaldi biscuit 8.00

sticky toffee pudding, vanilla ice cream 7.95

bitter chocolate & porter ale cake 8.00 warm

madeleines, blood orange sorbet 7.00

rhubarb & custard crumble tart, rhubarb ice cream 8.50

### *ice cream*

clotted cream

malt chocolate

### *sorbet*

rhubarb

blackcurrant

2.50 per scoop

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### C H E E S E

montgomery cheddar,  
perl las, ragstone,  
fruit chutney & biscuits  
12.00 for three or 4.00 each

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pedro ximenez  
sherry 70ml  
12.00

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B R A N D Y 35ml

armagnac

château de laubade bas

armagnac vsop

5.75

calvados

christian drouin

reserve des fiefs

10.00

cognac

courvoisier vsop 6.00

hennessy xo 26.00

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### *t e a*

english breakfast 3.50 earl grey 4.00 silver needle 6.95 jade tips 4.50  
finest darjeeling 2nd flush 4.95 lapsang souchong 4.00 jasmine pearls 6.95

### *c o f f e e*

espresso 2.50 cappuccino 3.50 americano 2.95 flat white 3.50 latte 3.50 macchiato 2.50  
hot chocolate 3.50

### *i n f u s i o n s*

fresh mint 3.00 wild berries & hibiscus 3.50 fresh lemon & ginger 3.50  
camomile 4.00 peppermint 3.00 organic rooibos 3.50