

muscadet, sèvre-et-maine sur lie,
2014, les roches gaudinieres',
loire valley, france

175 ml glass 10.25

rhubarb fizz 12.50
fresh rhubarb
topped up with
blanquette de limoux

D I N N E R

served from 5pm to 11pm daily

chilled pea & spinach soup, soft boiled quails eggs 6.50

smoked ham hock & chicken terrine, toasted sourdough 9.00

potted cornish brown crab 9.50

twice baked goats cheese soufflé, bitter leaves 8.00

king scallops, samphire & cauliflower purée 14.50

gravadlax, horseradish crème fraîche 9.95

local asparagus with melted butter, hollandaise or vinaigrette 9.00

whole grilled plaice, anchovy butter, jersey royal potatoes 20.00

salad of burrata, blood orange, mint & radicchio 14.00

roast poussin, artichoke, fennel & radish salad 20.00

rolled saddle of lamb with wild garlic, braised onions & spring cabbage 24.00

pork tenderloin, white beans, spinach & sage 19.95

risotto of courgettes, rainbow chard & sheep's curd 18.95

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

fillet of sea trout, braised leeks, peas & dill dressing 18.90

hand cut chips or skinny fries 3.95

jersey royal 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

P U D D I N G S

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

P O R T 70ml

quinta de la rosa

late bottle vintage

8.25

10 year old tawny nv

8.50

affogato 6.50

crème brûlée 8.00

sticky toffee pudding, vanilla ice cream 7.95

iced chocolate parfait 9.00

warm madeleines, blood orange sorbet 7.00

rhubarb & custard crumble tart, rhubarb ice cream 8.50

ice cream

malt chocolate

strawberry

sorbet

rhubarb

apple, lemon & ginger

2.50 per scoop

C H E E S E

montgomery cheddar,

perl las, ragstone,

fruit chutney & biscuits

12.00 for three or 4.00 each

pedro ximenez

sherry 70ml

12.00

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

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