

deep fried
whitebait
4.00

plate of english
salami
8.00

LUNCH

served from 12pm to 5pm daily

caramelised onion & anchovy tart 6.50
pork & ham terrine, toasted sourdough 9.00
charred young leeks & romesco sauce 8.95
rainbow chard & barley broth 6.00
twice baked goats cheese soufflé, bitter leaves 8.00
house cured trout, grapefruit & fennel salad 9.95

grilled chicken & bacon club sandwich & skinny fries 13.00
butterflied mackerel, roasted piquillo peppers, capers & tarragon 15.00
montgomery cheddar macaroni cheese 10.00
parsonage grill shepherds pie & sprouting broccoli 17.95
heritage salad of beets, carrots & cauliflower, blood orange & pistachio 14.00
10oz rib eye steak, hand cut chips, green salad & steak butter 34.00
cod fillet, celeriac purée & white anchovy vinaigrette 24.00

skinny fries 3.95
hand cut chips 3.95
buttered chantenay carrots 3.95
mixed leaf salad 3.95

P U D D I N G

affogato 6.50

earl grey apple crème brûlée, garibaldi biscuit 8.00

rhubarb & custard crumble tart, rhubarb ice cream 8.50

warm chocolate & porter ale cake 9.00

sticky toffee pudding, coffee & walnut ice cream 7.95

red wine poached pears, oat milk custard 7.00

cheese

12.00 for three

or 4.00 each

montgomery cheddar

golden cross goats

& stilton

tea

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

coffee

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

infusions

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

50p supplement for oat/almond/coconut milk

an optional 12.5% service charge will be added to your bill.

we cannot guarantee total absence of allergens, please inform us if you have a food allergy or intolerance