

starters

celeriac, apple & chestnut soup	10.50
ham hock & guinea fowl terrine, pickled carrots	13.50
plate of severn & wye smoked salmon, cucumber & dill	15.50
potted cornish crab & chicory	18.95
twice baked goat's cheese & thyme souffle	12.95
orkney scallops, bacon & cauliflower puree	17.95
classic steak tartare	17.95

sides

roasted carrots & parsnips	6.50
cavolo nero	5.50
thick-cut chips	5.95
creamed potatoes	5.50
butter leaf salad	5.50
sourdough bread & butter	5.95

maldon rock oysters	4.25 each
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mains

rabbit & tarragon pie, carrots & chard	26.00
risotto of Jerusalem artichoke, ricotta & red onion	24.00
confit duck leg, boulangère potatoes & cavolo nero	27.00
chicken schnitzel, capers, anchovies, fried egg & creamed potatoes	24.50
roasted butternut squash, curly kale, apple & celery salad, agave roasted hazelnuts	21.50
salad of beetroot, fennel, walnut & goat's curd	19.50
hake, samphire, parsley potatoes & lobster sauce	32.00
rib-eye steak 9oz & thick cut chips, bearnaise or peppercorn sauce	38.00

available 12-5 daily

smoked haddock & saffron chowder en croute	13.50
parsonage club sandwich <i>vegetarian alternative available</i>	14.50

served 12 noon to 10:30pm daily

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

a discretionary 13.5% service charge will be added to your bill. 100% of all service charge and tips go to our team.

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