



Lunch

Nibbles

Fennel, chilli & garlic Gordial Olives (vg,gf)	£5
House breads, confit garlic (vg,gfo)	£4.5
Honey mustard pigs in blankets	£5
Fire roasted Smoked almonds (vg,gf,N)	£5
Beetroot hummus & sourdough(vg,gfo)	£4.5

Starters

Soup of the day, homemade bread & butter (gfo)	£7
Heritage tomatoes, shaved village made sheeps cheese, sourdough & lemon	£8
Gloucestershire old spot Scotch egg, mustard mayonnaise (gf)	£7
Twice baked Double Gloucester cheese soufflé, mustard cream (v)	£8
Peach, orange, fennel & whipped feta salad (vg)	£7
Cold smoked Bibury trout, sourdough toast, cucumber & pickled grapes	£9
Confit shredded Duck leg, watermelon, pomegranate & hazelnut dressing (gf,N)	£9

Ciabattas, chips & salad

Glazed ham, double Gloucester, chutney	£10
Smoked trout, chive cream, lemon	£10
Welsh rarebit & onion	£9

Sourdough Flat bread pizza

Welsh rarebit & leek	£10
Margherita, cheese, tomato sauce & basil	£10
The porka, pigs in blankets, ham & bacon jam	£12

Mains

Ploughman's, scotch egg, ham, cheddar or stilton, pork pie, chutney & sourdough	£14
Roasted Ham, Woodland valley egg, chips & peas (gf)	£14
Parsonage burger, cheese, bacon jam, lettuce, tomato, gherkin, onion mayonnaise, fries & slaw	£16
Herb crusted monkfish, "Caesar salad" gem lettuce Caesar sauce, anchovies, crispy egg	£24
Lambs liver, sage & onion fritter, creamed potato, greens, crispy onion, bacon & red wine	£18
Summer vegetable, tomato & chickpea hot pot, Jersey royals & wild garlic & hazelnut pesto (vg,gf,N)	£17
Cajon spiced Salmon fillet, cabbage, onions, black garlic cream	£19
6oz fillet steak, Chips, mushroom, tomato & peppercorn sauce (gf)	£32

Sides £4.50 each

Chips / fries (gf,vg,df) – Buttered greens (gf,vg) – Tomato & watercress salad
Chilli & garlic broccoli (gf/dfo)– Creamed potato (gf) - Buttered new potatoes (gf)

Opened in October 2023 by Tom Brown and Brian Moulder after completely refurbishing the property. Expanding on the renovations in March 2024, they were able to announce the opening of our Castle Bar, which we believe complements the restaurant perfectly. Tom strives to produce British menus while utilising superb local produce.

Life is short, eat pudding...

Gooseberry fool, ginger biscuit	£8
Warm cookie dough, white chocolate ice cream	£8
White chocolate & honeycomb cheesecake, passionfruit ice cream	£8
Pressed mango & strawberry terrine, rhubarb sorbet	£8
Affogato; shortbread, vanilla ice cream & espresso (gf)	£6.5
Homemade ice cream, wafer biscuit (v,gf) / sorbet (vg,gf) (White chocolate, passionfruit, salted caramel, blood orange, banana, rhubarb)	£2.50 p-s or 3 scoop £6
Best of British cheese, pickled grapes, crackers, chutney, apple & celery.	
3 cheese	£13.50
5 cheese	£17.50

Cotswold Blue Brie – Smooth, creamy and with a gentle flavour. The dairy herd is grazed on the banks of the River Dikler

Bath Soft – Pasteurised milk from herd of Friesian Dairy overlooking the city of Bath

Highmoor – A soft organic cows milk, produced in Oxfordshire

Clara – Pasteurised goats milk and is ripened in natural processes in small batches

Double Gloucester – Full fat hard cheese, made at Croxton Manor

Liqueur coffees

Irish	6
French	6
Italian	6

Stronger

Port	6
Pedro Ximenz	7
Muscat	8

Coffee

Americano	3.4
Latte	3.8
Cappuccino	3.8
Single espresso	2.5
Double espresso	3.4

Teas

English breakfast	3.4
Triple mint	3.4
Earl grey	3.4
Decaf English breakfast	3.4

Hot Chocolate

4

At Parsonage 53, we take plenty of pleasure in sourcing local quality produce. Based in the Southwest, we are extremely lucky to be surrounded by quality growers, producers, and distributors. Our Chef Director takes pride with his suppliers and the relationships that they have furthered. Tom has also used these contacts in other properties before opening his own restaurant here at Parsonage 53.

Bramley's Wholesale

Cirencester, Gos'
Greengrocer & dairy

Cam Catering Butchers

Cam, Gos'
Local pork specialists

Walter Rose & Son Butchers

Devizes, Wilts'
Bespoke beef specialists

Woodland Valley Eggs

Dursley, Gos'
Local free-range eggs

Buxton Butchers

Bristol
Lamb & Chicken providers

Kingfisher

Brixham, Devon
South coast boats

New Wave Seafood

Cirencester, Gos'
Bespoke fish & shellfish

R D Johns

Newton Abbot, Devon
Cupboard and frozen product supply

Olleco

Newport, Wales
Rapeseed and vegetable oils

Harvey & Brockless

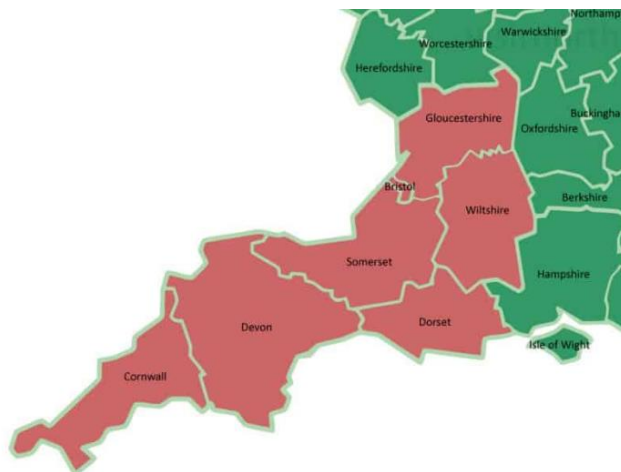
Worcester
Cheese provider &

Bibury Trout

Cirencester, Gos'
Freshwater trout

Arthur David

Chew Magna, Somerset
Greengrocer & fine food specialists



Please tell staff about any allergies you may have so we can help assist you with your order, not all allergies are labelled
v-vegetarian, vg-vegan, vgo-vegan free option, gf- gluten free, gfo- gluten free option, df- dairy free, N-nuts
A discretionary 10% service charge will be added to your bill.