



## Pre drinks & nibbles

Elderflower collins – £9.95	Aperol Spritz – £9.95	Negroni – £9.95	P53 Gin & Tonic – £8.5
Fennel, chilli & garlic Gordial Olives (vg,gf)	£5	House breads, confit garlic, oil & balsamic (vg,gfo)	£4.5
Honey mustard pigs in blankets	£5	Fire roasted Smoked almonds (vg,gf,N)	£5
Beetroot hummus & sourdough	£4.5		

## Dinner

### 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

### Mains

Herb crusted monkfish, “Caesar salad” gem lettuce Caesar sauce, anchovies, crispy egg	£24
Maple glazed Pork fillet, parma-ham, pork fritter, rhubarb, green beans & fondant potato	£23
Summer vegetable hot pot, chick peas, jersey royals & wild garlic & hazelnut pesto (vg,gf,N)	£17
Lambs liver, sage & onion fritter, creamed potato, greens, crispy onion, bacon & red wine	£18
Chicken breast Summer vegetables, Jersey Royals, wild garlic & hazelnut pesto, butter emulsion (N)	£21
Cajun 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 (N)
White chocolate & honeycomb cheesecake,	£8
Pressed mango & strawberry, Rhubarb sorbet	£8
Affogato; shortbread, vanilla ice cream & espresso (gf)	£6.5
Homemade ice cream, wafer biscuit (v,gf) / sorbet (vg,gf) (Gingerbread, white chocolate, salted caramel, mango, 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 Ximenez	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

### Oleco

Newport, Wales  
Rapeseed and vegetable oils

### Harvey & Brockless

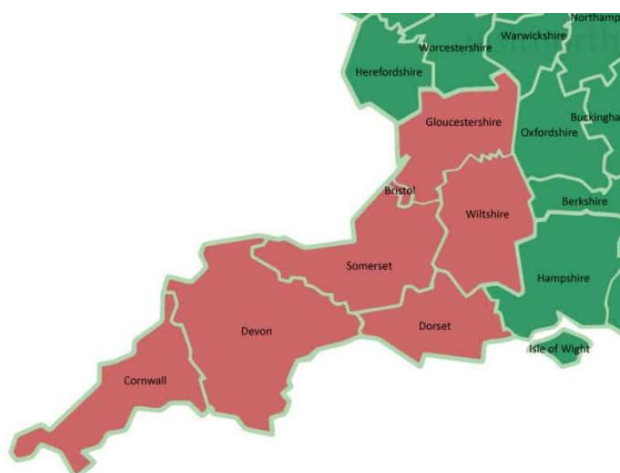
Worcester  
Cheese provider &

### 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.