



parsonage grill

LUNCH & DINNER MENU
served from 12 noon - 11pm daily

fish soup, rouille & croutons 10.00

ham hock & parsley terrine, pear chutney 7.50

artichokes vinaigrette 8.00

loch duart smoked salmon, pickled cucumber & horseradish 10.75

devon crab mayonnaise, avocado & chicory 13.00/21.00

courgette, saffron & tarragon risotto 8.00/15.50

steak tartare 12.50

haddock & chive fishcakes, spinach & tartare sauce 15.00

salad of burrata, tomatoes, olives & basil 14.50

rabbit pie, buttered greens & carrots 19.00

linguine with tomato sauce 12.50 & cornish lobster 22.00

steak tartare, hand cut chips & salad 23.50

GRILL

lamb cutlets, roast peppers, courgettes, anchovy & rosemary sauce 24.00

8oz fillet steak, hand cut chips & béarnaise 32.50

spatchcock chicken, chopped salad & tarragon dressing 17.50

today's fish

ALL 3.95

CREAMED POTATOES HAND CUT CHIPS TOMATO & BASIL SALAD

ROASTED BEETROOTS, DILL & CAPERS SPINACH, GARLIC BUTTER

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

espresso
martini
8.50



pedro ximenez
sherry 70ml
9.50

SWEET WINE

sauternes
6.50 70ml glass
46.50 bottle 380ml

tokaji 5 puttonyos
10.50 glass 70ml
85.00 bottle 500ml

dr. loosen riesling
beerenauslese
49.00 bottle 190ml

PORT

quinta de la rosa
finest reserve nv
6.00
10 year old tawny nv
6.50

affogato 6.50

summer pudding,
crème fraiche 7.50

dark chocolate
& plum cake 7.50

strawberries & cream 7.00

crème brûlée 6.50

today's ice cream /
sorbet 7.50

isle of mull cheddar,
wigmore cheese & chutney 9.00

glass nyetimber
demi-sec
14.00

BRANDY

armagnac
janneau vsop 5.25
calvados pere magloire
vsop 8.00

cognac

martell vsop 5.75
courvoisier vsop 6.00
hennessy xo 22.50

tea

english breakfast 3.50 earl grey 4.00 darjeeling 4.95 jasmine 4.95 white peony 5.50
jade tips 4.50 yellow gold oolong 7.50

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 red berry & hibiscus 3.50 lemon & ginger 3.50 camomile 4.00
peppermint 3.00 organic rooibos 3.50