

Main Menu

Starters

Spiced Olives

Peppers, Sundried Tomato, Garlic & Herbs - £2.50

Salt Crusted Sourdough

Balsamic & Oil - £2.50

Welsh Rarebit

Sourdough Bread with Chutney - £5.75

Asparagus & Quails Egg Salad

Wild Mushroom & Blue Cheese Dressing - £6.75

Duo of Grilled Chicken Skewers

Satay Sauce, Mixed Leaf Garnish - £6.50

Deep Fried Devilled Whitebait

Home-Made Tartare Sauce - £5.95

Parsonage Soup of the Day - £4.95

Pan Fried Scallops

Brown Shrimp, Parsley Butter - £10.95

Chef's Chicken Liver Parfait

Chunky Toast, Apricot Chutney,
Tossed Leaves - £5.95

From The Grill

All Our Steaks are 28 Day Aged,
all served with Roast Vine Tomato, Field Mushroom,
Onion Loaf & Chunky Chips

10oz Rump Steak - £15.50

9oz Sirloin Steak - £17.50

12oz Ribeye Steak - £21.00

7oz Fillet Steak - £23.00

Choose One Sauce

Peppercorn Sauce

Tracklements Beer Mustard Sauce

Garlic Butter

Mains

Chargrilled Loin Pork Chop

Tracklements Mustard Mash, Cider Sauce - £15.00

Pave of Salmon Pesto

Glazed with Green Pesto, Roasted Vegetables - £16.00

Pan Fried Barbary Duck Breast & Confit Leg

Fine Green Beans & Baby Apple Garnish - £17.50

Chef's Three Cheese Baked Vegetable Lasagne

Salad Garnish - £12.50

Mains

Twice Cooked Belly of Pork

Pan Fried Buttered Kale,
Sauté New Potatoes- £16.00

Roast Rump of Lamb

Garlic & Parmesan Sweet Potato Wedges,
Minted Peas & Baby Onions - £16.00

Parsonage Home-Made Beef Burger

Sourdough Bun, Fiery Dragon Cheese,
Chunky Chips,
Tomato & Red Pepper Salsa- £10.50

Corn Fed Chicken Breast

Sauté Wild Mushrooms, Baby Leeks, Potatoes,
Red Wine Jus - £15.00

Seared Fillets of Black Bream

Herb Crushed Mids & Nut Brown Butter- £16.00

Calves Liver & Streaky Bacon

Beer Mustard Mash & Red Onion - £16.50

Side Orders

Mixed Leaf Salad

Tracklements Beer Mustard Mash

Seasoned Thick Cut Chips

Minted Peas & Baby Onions

Green Beans & Sugar Snap Peas

Buttered Asparagus

Chive New Potatoes

Each £3.00