

Antipasti Board of roasted peppers, green beans, mixed olives, chargrilled asparagus hummus sun dried tomatoes, baby mozzarella balls & warm focaccia, also ideal as a sharing starter or table nibbles for four £12.95

Continental Meat Board of pastrami, Parma ham, chorizo & salami with mixed olives, crusty bread & balsamic dipping oil £10.95

Chef's Salad choose either hot smoked kiln salmon or tarragon & garlic marinated chargrilled chicken breast, served over dressed leaves with smoked cheese, warm new potatoes, prawns & a lemon chive mayonnaise £14.95

Pan Seared Fillet of Sea Trout topped & baked with a crab crust, potato cake, wilted spinach & a thermidor sauce £15.95

Pan Roasted Fillet of Glitne Snow White Halibut resting on seasonal purple new potatoes heritage baby carrots, samphire & a lobster bisque sauce £16.95

Greek Style Lamb tender strips of baked lamb shoulder, Feta, red onion, olives & mint with crushed potatoes & classic Kleftico sauce £16.95

Honey Roasted Breast of Duck served pink with fondant potato, baby vegetables & a rich cherry jus £17.95

Chicken Forestier chicken breast wrapped in bacon, poached in a cream, brandy, shallot wild mushroom, & tarragon sauce, with Parmentier potatoes & green beans £14.95

Duo of Venison medium rare venison loin with a sweet carrot purée, venison suet pudding girolle mushrooms & a blueberry compôte £18.95

Wild Mushroom, Pistachio & Camembert Wellington with roasted baby potatoes, seasonal vegetables & a Parmesan cream £14.95

Pan Roasted Fillet of Hake served on to a risotto of hot kiln roasted salmon, pea, spinach & samphire £16.95

Fillet of Pork Tenderloin stuffed with mango Cheddar, wrapped in Parma ham, with a timbale of wild rice, finished with a mango & tomato salsa £15.95

Indonesian Salmon Fillet dusted with Indian flavours, presented on roasted spiced potatoes cauliflower, spinach & lentils, with a refreshing mint yoghurt £15.95

Mariscada a delicate Brazilian fish stew with squid, razor clams, langoustines, amande clams & king prawns, all poached in a light tomato, saffron, ouzo & orange broth, served with garlic & herb toasts £16.95

Surf & Turf 6oz fillet steak cooked to your liking, smothered in a king prawn garlic butter sauce with roasted vine tomato, field mushroom, chunky chips, peas & onion rings £23.95

The Parson's Mixed Grill 6oz chargrilled rump steak, lamb cutlet, 4oz gammon steak, black pudding, chicken breast fillet, pork sausage, baked field mushroom, grilled tomato, peas onion rings fried egg & chunky chips £22.95

Food Allergies and Intolerances: All our dishes are prepared in a kitchen where nuts, cereals containing gluten, and other allergens are prepared, and our menu descriptions do not list all ingredients. If you require any advice about ingredients, please do ask your server before ordering your food. Please note that whilst every care is taken, some game items may contain shot.