## Specials

## The Parson's Autumn Poach

a rich \& tasty Spanish style fish soup, of mussels, sea bream, crevettes squid \& king prawns, poached in a tomato, smoked paprika, chilli \& red pepper broth accompanied by House garlic toast $£ 24.95$ (GF adaptable)

## Chargrilled Tuna Loin Steak

served pink, on a medley of noodles, baby corn, sugar snap, courgettes, carrot, pepper \& beansprouts, bound with Asian sweet soy sauce, topped with a mild wasabi butter £23.95

## Classic Pork Fillet Stroganoff

tender strips of prime fillet, sautéed with baby onions, lardons \& mushrooms, finished with paprika, brandy \& cream, served with a timbale of basmati rice $£ 19.95$ (GF)

## Rosemary \& Garlic Roasted Lamb Rump

honey roasted roots \& beets, buttered Savoy, potato fondant, parsnip purée finished with a bacon crisp \& a red wine \& port jus £26.95 (GF)

## Pan Roasted Daube Of Venison

marinated with rosemary \& garlic, served pink, with sweet potato Savoyarde braised red cabbage \& wilted spinach, finished with parsnip crisps \& a redcurrant \& red wine jus $£ 27.95$ (GF)

## Game Keeper's Pie

tender pieces of rabbit, pheasant, venison \& wild boar, braised in a rich gravy of red wine rosemary, bay, juniper \& thyme, topped with creamy swede \& potato mash served with kale \& honeyed carrots $£ 21.95$ (GF)

Roasted Skate Wing dressed with a lemon \& caper butter sauce served with skinny fries \& mixed leaves £18.95 (GF adaptable)

## Pan Roasted Fillet of Sea Bass

set on a chorizo, Parmesan \& pea risotto, with tenderstem broccoli sweet honey \& carrot purée, finished with a chive beurre blanc £22.95 (GF)

Crab \& King Prawn Linguine
tossed in a spicy chilli, garlic, tomato \& lemon sauce served with garlic toasts $£ 22.95$

Wild Mushroom \& Braised Butternut Squash Risotto with garden peas \& baby spinach, dotted with creamy soft goats' cheese garnished with parsnip crisp \& leaf salad £15.95 (GF)

