

# parsonage grill

onion, garlic & thyme soup

potted cornish crab

ham hock & guinea fowl terrine, pickled carrot

twice-baked goat's cheese & thyme soufflé

orkney scallops, bacon & cauliflower purée

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seasonal sorbet

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ribeye steak, thick cut chips, bearnaise or peppercorn sauce

confit duck leg, boulangère potatoes & cavolo nero

monkfish tail, samphire, new potatoes, lobster sauce

celeriac steak, coco beans, apple & celery salad

today's risotto

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crème brûlée

dark chocolate tart, crème fraiche

compote & almond cake, vegan ice cream

selection of cheese, served with honey & crackers