

PRIVATE FUNCTIONS

We can cater for any of your private dining or party celebrations, so please speak to a member of staff to find out more details. We can tailor a package to suit you.



THE PICKLED PARSON OF SEDFIELD

LUXURY ACCOMMODATION

Why not stay at the Pickled Parson? We have 9 luxury bedrooms, perfect for those looking to make a night of things. Please ask a member of staff for more details or to reserve a room.

FOOD SERVED

Mon-Sat 12-3pm & 6-9:30pm - Sun 12-6pm

SNACKS & SHARERS

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| Artisan breads & croustinis £4.00 Flavoured butters | Corn fritters £4.50 Sweet chilli jam & paprika popcorn. (ve) | Baked Camembert to share £15.00 Homemade chutney, croustinis. |
| Pigs in blankets (x9) £4.50 Cranberry compote. | Tapas plate £7.00 Beetroot hummus, vegan pesto, olives, marinated tomatoes, warm pitta. (ve, n) | Marinated mixed olives £3.80 |
| Posh cheesy chips £4.50 Truffle oil, parmesan & cracked black pepper. (add pancetta £1) | A selection of continental cured meats £18.00 Cheese, pickles, chutney, croustinis. | Oysters £2.00 each* Over ice, chefs' dressing *Available by pre order 24 hours prior, excluding Sundays. |

WELCOME

We pride ourselves on providing fine high quality food & drinks. Our food comes mostly from local suppliers and we are forever on the hunt for new and exciting food & drink to add to our range.

STARTERS

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| Chefs' soup of the day £5.50 Warm bread & butter. (v) | North Atlantic prawn & pineapple cocktail £7.50 Toasted coconut & gem lettuce. | Pork, apple & sage sausage roll £6.50 Bramley apple sauce. | Shetland mussel provençale £7.50 White wine, tomato, garlic & herbs, warm bread. As main, add fries £15.00 | Yorkshire blue cheese & chive Soufflé £6.50 Bramley apple compote & cream. (v) | Smoked mackerel & dill pate £7.00 Cucumber riata & melba toast. | Avocado & chickpea salad £7.00 Orange, pine kernels, leaf & sesame dressing. (ve, n) | Sun blushed tomato & mozzarella arancini £6.50 Rocket & pesto. (v,n) |
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MAINS

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| Beef & local ale pie £14.50 Mushrooms & onions with a golden pastry lid, horseradish mash & fine beans. | Grilled pork loin steak £13.50 Sweet potato fondant, kale, carrots & thyme jus. | Cauliflower katsu curry £13.00 Jasmine & black sesame rice coriander garnish. (ve) | Beer battered cod loin £14.50 Hand cut chips, homemade tartare sauce, minted smashed peas & lemon. | 3 Venison sausages & mash £13.00 Honey roast parsnip, kale, red onion rings & juniper jus. | Highland salmon pavé £16.00 Spring onion mash & wilted spinach, mussel & saffron broth. | Slow braised lamb shank £19.50 Garlic mash, savoy cabbage & minted gravy. | PPOS chicken Kiev £16.00 New potatoes, house slaw & dressed leaves. | Roasted carrot & broken new potatoes £14.00 Kale, savoury granola & olive oil. (ve, n) |
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GRILLED

All served with hand cut chips, grilled tomato, flat mushrooms & onion rings.

All our steaks are cut from 28-day matured beef – weights are approximate before cooking.

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| 10oz Rib eye steak £25.00 | 10oz Sirloin steak £25.00 | 10oz Rump steak £22.00 |
| Corn fed chicken breast £19.00 | Halloumi (V) £17.00 | Fillet steak 8oz £30.00 Available by pre order 24 hours prior excluding Sundays. |
| Catch of the day £19.50 | | |

SAUCES £2.50

Au poivre • Blue cheese
Mushroom & garlic cream

SIDES £3.50

Pickled Parson slaw • Hand cut chips •
House salad • Honey roast carrots •
Jasmin rice • Onion rings Cabbage &
pancetta • Broccoli & almonds (n)

Dietary requirements or allergies? Please ask to see our allergen info.

(v): Vegetarian (ve): Vegan (n): Contains nuts