



THE PICKLED PARSON
OF
SEDGEFIELD

2 COURSES £16.75 3 COURSES £21

MON - WED | LUNCH & DINNER

STARTERS

Pressed ham terrine

Piccalilli, Cumberland sauce,
crusty bread

Smoked salmon & prawns in Marie rose sauce

Micro salad, baby capers & brown bread

Watermelon, Feta Salad

Sun blushed tomatoes & Balsamic glaze (V)

Tapenade board

Marinated olives, basil pesto, hummus, house marinated
baby tomatoes with Pitta breads (V, N)

Soup of the day

Served with artisan bread (V)

MAINS

Beer battered Cod fillet & Chips

Served with garden peas & tartare sauce

PPOS burger

2 4oz patties, Monterey Jack cheese, burger sauce,
gherkins in a brioche bun with fries & house slaw

Topped Mixed leaf salad

Mixed leaves, seasonal fruits & vegetables, house dressing.
Choose either Chicken, Halloumi (V) or Salmon fillet.

Charcuterie platter

Selection of cured meats & a variety of cheeses with pickles
& crusty bread (as a main for one or a starter to share)

Penne Arrabbiata

Penne pasta in a delicately spiced tomato sauce
finished with fresh mint.

Chicken Katsu curry

Steamed rice, fresh coriander and homemade flat breads

PUDDING

Baked vanilla cheesecake

Fresh raspberry fruit coulis

Sticky Toffee pudding

Toffee sauce & vanilla ice cream

White chocolate and cranberry blondie

Cranberry compote & clotted cream

Banana and walnut loaf

Maple syrup, Greek yoghurt & mixed seeds

A selection of ice cream

Chocolate - Vanilla - Strawberry
Flavour of the week (3 scoops)

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

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