

STARTERS	
Baked Camembert (V)	10
Perfect for sharing. Oven-baked Camembert layered with sweet mango and tangy tomato chutney, served with warm toasted ciabatta.	
Sesame Prawn Bites	8
Crispy golden prawn toasts, sesame-coated and lightly fried for a delicate crunch. Served with a sweet mango chutney.	
Pacific Calamari Rings	8
Hand-cut calamari rings coated in crunchy panko breadcrumbs, served with spicy mayo.	
Maple Chilli Chicken Wings	8
Crispy wings tossed in a sticky maple and Cajun chilli glaze, finished with pineapple salsa.	
Loaded Nachos (V)	7
Crispy tortilla chips topped with warm nacho cheese, sour cream, chunky salsa, guacamole and jalapeños.	
Homemade Chicken Strips	8
Tender chicken strips in a seasoned crispy coating, served with smoky BBQ dipping sauce.	
Halloumi Fingers (V)	8
Crispy panko-coated halloumi fingers served with house-made relish.	
Black Truffle Fries (V)	7
Crispy skin-on fries tossed in black truffle seasoning and topped with grated Parmesan.	
Hummus & Garlic Naan (V)	7
Creamy homemade hummus served with warm garlic naan brushed with herb butter.	
Cheese Garlic Bread (V)	5-50
Marinated Olives (V)	4
PIE & MASH	
Traditional handmade pies served with creamy mashed potato, gravy and garden vegetables	
Chicken, Ham & Leek Pie	17
Tender chicken and ham hock with leeks in a creamy white sauce, wrapped in golden shortcrust pastry and crowned with a flaky puff pastry lid.	
Beef & Ale Pie	17
Slow-cooked chuck steak in a rich cask ale gravy, encased in crisp shortcrust pastry and topped with a hand-crimped puff pastry lid.	
Homity Pie (V)	17
A comforting open pie layered with potato, garlic, leeks, and mature cheddar in a creamy sauce, all encased in crisp shortcrust pastry.	



THE
PARSONS PIG
PUB RESTAURANT BEER GARDEN

PUB GRUB

HEARTY MAINS	
Cod & Chips	16
A British classic — large beer-battered cod fillet, golden and crisp, served with chunky chips, peas, and tartare sauce.	
Bombay Cod & Chips	17
A spiced twist on a pub classic — cod fillet in a fragrant Indian batter, served with masala chips, tartare sauce and house Rickshaw dip.	
Scampi & Chips	16
Golden whole-tail scampi in crisp breadcrumbs, served with chunky chips, peas, and tartare sauce.	
Parsons Pasta Bolognese	15
British beef mince in our fresh homemade Bolognese sauce with spaghetti, topped with shaved Parmesan.	
Gammon Steak	16
10Oz gammon steak grilled to perfection, topped with your choice of fried egg or pineapple, and served with chunky chips and a garden salad.	
Chicken Schnitzel	16
Golden-crisp panko-coated chicken breast served with truffle fries and finished with a vibrant tomato, olive & caper sauce.	
Kentucky BBQ Ribs	16
Half rack of pork ribs served with truffle and bacon mash, corn on the cob and BBQ beans.	
Sausage & Mash	15
Cumberland sausage ring served with creamy mash, seasonal vegetables, and rich onion gravy.	
Hunters Chicken	16
Grilled chicken breast topped with crispy bacon, BBQ sauce and melted cheese, served with chunky chips and salad.	
Paul's Chilli Chicken Rice Bowl	16
Chef's special chilli chicken with steamed basmati rice and a fried egg.	
Rosemary & Mint Lamb Shank	27
Slow-braised lamb shank served with creamy mash, vegetables and mint gravy.	
Chips & Kebab Platter	15
Assorted chicken tikka served with chunky chips, garden salad and mint chutney.	
Roasted Vegetable Lasagne (V)	15
Layered pasta with roasted vegetables, tomato sauce and a creamy cheese topping.	
Mushroom Risotto (Vegan, Gluten Free)	15
Creamy cep mushroom risotto finished with vegan cheese.	

PIZZA	
Desi Chicken Tikka Pizza	14
Paneer Shashlik Pizza (V)	14
Pepperoni Pizza	14
Margherita Pizza (V)	11
INDIAN PLATTERS	
Authentic Indian curries served with basmati rice, buttered naan, a poppadom & mango chutney	
Butter Chicken Platter	19
Chicken Korma Platter	19
Vegetable Makhani Platter (V)	19
FARM SALADS	
Chicken & Bacon Caesar Salad	15
Grilled chicken breast and crispy bacon served on mixed leaves with croutons, Italian cheese and Caesar dressing.	
Mediterranean Feta Salad (V)	14
Seasonal salad leaves topped with feta cheese and finished with the chef's special dressing.	
BURGERS	
All burgers are served with house fries Upgrade to Sweet Potato Fries for 3	
Almighty Burger	20
The ultimate stack — grilled chicken breast and 6oz beef patty layered with melted cheese, crispy bacon, mayo, and onion rings.	
Big Mary Chicken Burger	15
Panko-breaded chicken breast with mature cheddar, mayo and salad.	
Bacon & Cheese Beef Burger	15
6oz beef patty topped with mature cheddar, crispy bacon, salad and mayo.	
Punjabi Lamb Burger	18
6oz spiced lamb patty with mature cheddar, onion bhaji, salad and spiced mayo.	
Halloumi Burger (V)	15
Panko-coated halloumi steak topped with salad and spicy mayo.	

SANDWICHES	
Served with house fries – freshly prepared and full of flavour.	
BLT	12
Ham & Cheese	12
Grilled Chicken & Cheese	12
Grilled Halloumi (V)	12
WRAPS	
Hot, flavour-packed wraps served with crispy house fries – the perfect bite for a lighter bite	
Chicken Tikka Wrap	12
Paneer Tikka Wrap (V)	12
Grilled Halloumi Wrap (V)	12
SIDES	
Truffle & Bacon Mash	4
Grilled Halloumi	5
Chilli Masala Chips	5
Sweet Potato Fries	5
House Fries	3
Chunky Chips	3
Onion Rings	4
Seasonal Vegetables	4
Side Salad	4
Baked Beans	3
SUNDAY ROAST	
A traditional Sunday roast served with seasonal vegetables, roast potatoes, stuffing, Yorkshire pudding & gravy Please ask your waiter for the selection of meat	
Sunday Roast	17
Lamb Shank Roast	27
Vegetarian Roast (V)	16
Children's Roast	9
Cauliflower Cheese	7

We'd Love for You to Spend More Time with Us!
Please remember to extend your parking permit if your stay exceeds 3 hours.
Failure to do so may result in a parking fine issued by a third-party company.

All our food is prepared in a kitchen where nuts, cereals, gluten and other allergens are present and menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.
(V) Suitable for vegetarians. Whilst we take care to preserve the integrity of our vegetarian product, we must advise that these products are handled in a multi-product kitchen Fish & chicken may contain small bones. We use refined vegetable oil, which is produced from genetically modified soya.

INDIAN COLLECTION

STARTERS

Tandoori Pudina Lamb Chops	15
Slow-cooked lamb chops marinated for 24 hours in aromatic spices, creamy yoghurt and fresh mint.	
Amritsari Fish Pakora	8
Tilapia fillets marinated in traditional ground spices, then fried to a crisp, golden finish.	
Chilli Chicken	8
Shredded chicken breast sautéed with bell peppers, red onions, chillies and garlic.	
Chicken Tikka Trio	8
A flavourful sampler of three tikka styles: Traditional, Achari and creamy Malai.	
Traditional Chicken Tikka	8
Succulent chicken pieces slow-cooked in a marinade of Greek yoghurt and Indian spices.	
Gully Seekh Kebabs	9
Juicy minced lamb seekh kebabs served with mint yoghurt.	
Tandoori Hot Wings	8
Jumbo chicken wings marinated in our signature tandoori spice blend.	
Naga Chicken Wings	8
Crispy jumbo wings tossed in bold spices and fiery Naga chilli.	
Homemade Punjabi Samosas	8
Traditional golden-fried samosas with your choice of vegetable or lamb filling.	
Achari Paneer Tikka (V)	8
Tandoor-cooked paneer, peppers and onions marinated in tangy pickling spices.	
Chilli Paneer (V)	8
Diced paneer stir-fried with bell peppers, red onions, chillies and the Chef's special chilli-soy sauce.	
Chilli Mushrooms (V)	8
Fresh button mushrooms tossed with bell peppers, red onions, chillies and our chilli-soy glaze.	
Bombay Bhajis (V)	7
Crispy onion and bell pepper dumplings, gently spiced and served with homemade chutney.	
Chilli Cheese Masala Fries (V)	7
Crispy fries tossed with cheese, jalapeños and bold Indian masala seasoning.	
Samosa Chaat (V)	8
Vegetable samosas served on a bed of spiced chickpea curry, drizzled with chutneys and finished with sev.	
Bombay Bhaji Chaat (V)	8
Crispy vegetable bhajis tossed in homemade chutneys, topped with chopped salad and crunchy sev.	



THE
PARSONS PIG
PUB RESTAURANT BEER GARDEN

CHICKEN

Butter Chicken	12
A house favourite – tender chicken tikka in a rich tomato butter sauce, finished with a hint of fenugreek.	
Chicken Tikka Do Piyaza	12
An aromatic curry inspired by Hyderabad royalty, with a rich onion and cashew gravy, topped with cocktail onions.	
Karahi Murgh Tikka Lahori 	12
Succulent chicken tikka with shredded green chillies, peppers and onions in a spicy tomato and garlic curry.	
Swati Chicken Curry	12
A rustic, homestyle chicken curry flavoured with roasted coriander seeds for an earthy finish.	
Chicken Korma	12
Diced chicken simmered in a creamy, nutty korma gravy – mild and comforting.	
Murgh Tikka Palak	12
North Indian-style curry with chicken tikka cooked in a spinach, tomato and onion masala.	
Murgh Methi Malai	12
Tender malai chicken tikka in a creamy sauce with fenugreek and warming spices.	
Keralan Chicken Curry	12
A fragrant South Indian curry with coconut milk, curry leaves and mustard seeds.	

VEGETARIAN

Paneer Butter Masala (V)	12
Soft paneer cubes in a rich tomato butter sauce with a touch of fenugreek.	
Palak Paneer (V)	12
Homestyle paneer simmered in a lightly spiced spinach and onion masala.	
Kadai Paneer (V) 	12
Paneer tossed with peppers and onions in a spicy tomato and garlic curry.	
Paneer Methi Malai (V)	12
Paneer in a creamy, aromatic sauce with fenugreek and gentle spices.	
Subz Makhanwala (V)	10
Garden vegetables in a buttery tomato gravy, finished with fenugreek.	
Malabar Vegetable Curry (V)	10
A South Indian-style coconut curry with vegetables, curry leaves and mustard seeds.	
Saag Aloo (V)	9
Potatoes cooked in a spiced spinach gravy, finished with garlic and cumin.	
Bombay Jeera Aloo (V)	9
Potatoes tossed with roasted cumin seeds, turmeric and fresh coriander for a bold, dry-style dish.	

Dhingri Palak (V)	9
Sautéed mushrooms and spinach in a mildly spiced homestyle curry.	
Dal Makhani (V)	9
The king of dals – slow-cooked black lentils enriched with cream, butter and aromatic spices.	
Dal Tadka (V)	9
Yellow lentils tempered with cumin, garlic and ginger for a warming, homestyle finish.	
Chana Masala (V)	9
Chickpeas simmered in a robust tomato and onion masala with freshly ground spices.	

LAMB

Dilli Lamb Shank	25
Tender, slow-cooked lamb shank simmered in a rich aromatic curry infused with cashew nuts and fresh coriander.	
Kashmiri Lamb Rogan Josh	15
Classic diced lamb simmered in an onion and tomato gravy, infused with fragrant Kashmiri spices.	
Kadai Gosht 	15
Diced lamb tossed with peppers, onions and green chillies in a spicy tomato and garlic curry.	
Keema Egg Masala	15
Spiced minced lamb curry topped with a boiled egg, simmered in a rich tomato and onion masala.	
Methi Malai Gosht	15
Diced lamb cooked with fenugreek in a gently spiced, creamy sauce with subtle warmth.	
Lamb Do Piyaza	15
A royal-style lamb curry with a rich, nutty onion gravy, topped with cashews and cocktail onions.	
Lamb Pasanda	15
Delicately spiced lamb in a creamy, nutty sauce made with traditional North Indian spices.	

SEAFOOD

Santa Cruz Salmon Curry	16
Succulent Scottish salmon steaks in a spiced creamy coconut sauce.	
Konkan Fish Curry	15
Tilapia fillets in a fragrant coconut and tomato-onion masala, blended with coastal spices.	
Kadai King Prawns 	16
Spicy king prawns cooked with green chillies, peppers and red onions in a bold curry.	
King Prawn Coconut Curry	16
Juicy king prawns simmered in a creamy South Indian coconut curry with curry leaves and mustard seeds.	
Malabar Seafood Curry	16
A luxurious mix of seafood in a rich and creamy coconut curry infused with coastal spices.	

TANDOOR GRILLS

Tandoori Mixed Grill	25
A sizzling platter of lamb chops, lamb seekh kebabs, chicken tikka and tandoori wings.	
Tandoori Lamb Chop Platter	28
Prime lamb chops marinated for 24 hours in exotic spices and creamy yoghurt, slow-cooked in our coal-fired tandoor.	
Chicken Tikka Platter	18
Traditional, Achari and Mughlai chicken tikka served sizzling from the tandoor.	
Nawabi Paneer Shashlik (V)	18
Tandoor-grilled paneer with peppers and onions marinated in freshly ground Nawabi spices.	

BIRIYANI

Served with Vegetable Curry or Raita	
Lucknawi Chicken Biryani	18
Aromatic chicken curry layered with saffron basmati rice, cooked to perfection, topped with caramelised onions & coriander.	
Mughlai Lamb Biryani	20
Tender lamb curry layered with saffron basmati rice, slow-cooked & finished with caramelised onions & fresh coriander.	
Seafood Biryani	19
A rich mix of coastal seafood gently cooked with basmati rice and traditional spices, finished with caramelised onions and coriander.	
Subz Biryani (V)	17
A medley of spiced seasonal vegetables layered with fragrant saffron rice, garnished with caramelised onions and fresh coriander.	

ACCOMPANIMENTS

Steamed Rice	3.50
Saffron Pilau Rice	4
Mushroom Rice	4.50
Butter Naan	3
Garlic Naan	4
Chilli Garlic Naan	5
Cheese Garlic Naan	6
Peshwari Naan	6
Keema Naan	6
Tandoori Roti	3
Lacha Paratha	5
Poppadums & Chutney	5

