

STARTERS

Tandoori Pudina Lamb Chops	14
Slow-cooked lamb chops marinated for 24 hours in aromatic spices, creamy yoghurt, and fresh mint.	
Amritsari Fish Pakora	7
Tilapia fillets marinated in traditional ground spices, then fried to a crisp, golden finish.	
Chilli Chicken	7
Shredded chicken breast sautéed with bell peppers, red onions, chillies, and garlic.	
Chicken Tikka Trio	7
A flavourful sampler of three tikka styles: traditional, achari, and creamy malai.	
Traditional Chicken Tikkas	7
Succulent chicken pieces slow-cooked in a marinade of Greek yoghurt and Indian spices.	
Gully Seekh Kebabs	8
Juicy minced lamb seekh kebabs, served with mint yoghurt.	
Tandoori Hot Wings	7
Jumbo chicken wings marinated in our signature tandoori spice blend.	
Naga Chicken Wings	7
Crispy jumbo wings tossed in bold spices and fiery Naga chilli.	
Punjabi Samosas	7
Traditional golden-fried samosas with your choice of vegetable or lamb filling.	
Achari Paneer Tikka (V)	7
Tandoor-cooked slices of paneer, peppers, and onions marinated in tangy pickling spices.	
Chilli Paneer (V)	7
Diced paneer stir-fried with bell peppers, red onions, chillies, and the Chef’s special chilli soy sauce.	
Chilli Mushrooms (V)	7
Fresh button mushrooms tossed with bell peppers, red onions, chillies, and our chilli soy glaze.	
Bombay Bhajis (V)	6
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 a bold Indian masala seasoning.	
INDIAN STREET FOOD	
Bombay Bhaji Chaat (V)	7
Crispy vegetable bhajis tossed in a trio of homemade chutneys, topped with chopped salad and crunchy sev.	
Samosa Chaat (V)	7
Vegetable samosas on a bed of spiced chickpea curry, drizzled with a selection of chutneys & finished with sev.	
Murgh Tikka Chaat	8
Succulent chicken tikka, tossed with spiced chickpeas, fresh salad, and a drizzle of tangy chutneys.	
Bombay Keema Pao	9
Flavourful mince lamb with aromatic spices, served with an Indian onion salad & soft, toasted brioche	

THE PARSONS PIG
PUB RESTAURANT BEER GARDEN

CHICKEN

Butter Chicjen	11
A house favourite — tender chicken tikkas in a rich tomato butter sauce, finished with a hint of fenugreek.	
Chicken Tikka Do Piyaza	11
An aromatic curry inspired by Hyderabad royalty, with a rich onion and cashew gravy, topped with cocktail onions.	
Swati Chicken Curry	11
A rustic, homestyle chicken curry flavoured with roasted coriander seeds for an earthy finish.	
Kadai Murgh Tikka Lahori	11
Succulent chicken tikka with shredded green chillies, peppers, and onions in a spicy tomato and garlic curry.	
Chicken Korma	11
Diced chicken simmered in a creamy, nutty korma gravy — mild and comforting.	
Murgh Tikka Palak	11
North Indian-style curry with chicken tikka cooked in a spinach, tomato, and onion masala.	
Murgh Methi Malai	11
Tender malai chicken tikka in a creamy sauce with fenugreek and warming spices — medium spiced.	
Keralan Chicken Curry	11
A fragrant South Indian curry with coconut milk, curry leaves, and mustard seeds.	

VEGETARIAN

Paneer Butter Masala (V)	10
Soft paneer cubes in a rich tomato butter sauce with a touch of fenugreek.	
Palak Paneer (V)	10
Homestyle paneer simmered in a lightly spiced spinach and onion masala.	
Kadai Paneer (V)	10
Paneer tossed with peppers and onions in a spicy tomato and garlic curry.	
Paneer Methi Malai (V)	10
Cottage cheese in a creamy, aromatic sauce with fenugreek and gentle spices.	
Subz Makhanwala (V)	9
Garden vegetables in a buttery tomato gravy, finished with fenugreek.	
Malabar Vegetable Curry (V)	9
A South Indian-style coconut curry with vegetables, curry leaves, and mustard seeds.	
Saag Aloo (V)	8
Potatoes cooked in a spiced spinach gravy, finished with garlic and cumin.	
Dhingri Palak (V)	9
Sautéed mushrooms and spinach in a mildly spiced, homestyle curry.	

Dal Makhani (V)	8
The king of dals — slow-cooked black lentils enriched with cream, butter, and aromatic spices.	
Dal Tadka (V)	8
Yellow lentils tempered with cumin, garlic, and ginger for a warming, homestyle finish.	
Chana Masala (V)	8
Chickpeas simmered in a robust, spiced tomato-onion masala with freshly ground spices.	
Bombay Jeera Aloo (V)	8
Potatoes tossed with roasted cumin seeds, turmeric, and fresh coriander for a bold, dry-style dish.	

LAMB

Nihari Lamb Shank	21
A tender lamb shank slow-cooked to perfection in a rich, aromatic curry with freshly ground spices.	
Kashmir Lamb Rogan Josh	14
Classic diced lamb simmered in an onion and tomato-based gravy, infused with fragrant Kashmiri spices.	
Lamb Pasanda	14
Delicately spiced lamb in a creamy, nutty sauce made with traditional North Indian spices.	
Kadai Gosht	14
Diced lamb tossed with peppers, onions, and green chillies in a spicy tomato and garlic curry.	
Keema Egg Masala	14
Spiced minced lamb curry topped with a boiled egg, simmered in a rich tomato-onion masala.	
Methi Malai Gosht	14
Diced lamb cooked with fenugreek in a gently spiced, creamy sauce with subtle warmth.	
Lamb Do Piyaza	14
A royal-style lamb curry with a rich, nutty onion gravy, topped with cashews and cocktail onions.	

SEAFOOD

King Prawn Coconut Curry	16
Juicy king prawns simmered in a creamy South Indian coconut curry with curry leaves and mustard seeds.	
Santa Cruz Salmon Curry	16
Succulent Scottish salmon steaks in a spiced, creamy coconut sauce.	
Kadai King Prawns	16
Spicy king prawns cooked with green chillies, peppers, and red onions in a bold curry.	
Malabar Seafood Curry	15
A luxurious mix of seafood in a rich and creamy coconut curry, infused with coastal spices.	
Konkan Fish Curry	14
Tilapia fillets in a fragrant coconut and tomato-onion masala, with a blend of coastal spices.	

TANDOORI GRILLS

Tandoori Mixed Grill	24
A sizzling platter of lamb chops, lamb seekh kebabs, chicken tikkas, and tandoori wings – the ultimate kebab feast.	
Tandoori Lamb Chop Platter	27
Prime lamb chops marinated for 24 hours in exotic spices and creamy yoghurt, slow-cooked in our coal-fired tandoor.	
Nawabi Paneer Shaslik (V)	18
Tandoor-grilled cottage cheese with bell peppers and onions, marinated in a blend of freshly ground Nawabi spices.	
Chicken Tikka Platter	18
A selection of our finest tikkas – Traditional, Achari, and Mughlai – served sizzling from the tandoor.	
BIRIYANI	
Served with a choice of vegetable curry or raita	
Mughlai Lamb Biryani	18
Tender lamb curry layered with saffron basmati rice, slow-cooked & finished with caramelised onions & fresh coriander.	
Lucknawi Chicken Biryani	16
Aromatic chicken curry layered with saffron basmati rice, cooked to perfection, topped with caramelised onions & coriander.	
Seafood Biryani	18
A rich mix of coastal seafood gently cooked with basmati rice and traditional spices, finished with caramelised onions and coriander.	
Subz Biryani (V)	16
A medley of spiced seasonal vegetables layered with fragrant saffron rice, garnished with caramelised onions and fresh coriander.	
ACCOMPANIMENTS	
Saffron Pilau Rice	4
Steamed Basmati Rice	3.5
Mushroom Rice	4.5
Buttered Naan	3
Garlic Naan	4
Chilli Garlic Naan	4.5
Peshwari Naan	6
Keema Naan	6
Cheese Garlic Naan	5.5
Tandoori Roti	3
Lacha Paratha	4
Punjabi Aloo Kulcha	5.5
Poppadums & Chutney	5

We’d Love for You to Spend More Time with Us!
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STARTERS

Baked Camembert (V) 10
Perfect for sharing! Oven-baked camembert with a velvety melt, layered with sweet mango and tangy tomato chutney. Served with warm, toasted ciabatta.

Crispy Prawns 8
Golden-fried torpedo prawns in a light tempura batter, served with a classic Thai sweet chilli dip.

Pacific Calamari Rings 8
Hand-cut calamari rings coated in crunchy panko breadcrumbs, served with a side of spicy mayo.

Maple Chilli Chicken Wings 7
Crispy, juicy wings tossed in a sticky maple & Cajun chilli glaze. Finished with a zingy pineapple salsa.

Loaded Nachos (V) 6
Crispy tortilla chips topped with warm nacho cheese, sour cream, chunky salsa, guacamole & jalapeños.

Homemade Chicken Strips 7
Tender chicken strips in a seasoned, crispy coating. Served with smoky BBQ dipping sauce.

Halloumi Fingers (V) 7
Crispy panko-coated halloumi fingers served with our house-made tangy relish.

Korean Style Tofu Fingers (Vegan) 7
Tofu fingers marinated with Korean inspired flavour topped with sesame seeds

Black Truffle Fries (V) 7
Crispy skin-on fries tossed in our signature black truffle blend, topped with grated parmesan.

Hummus & Naan (V) 7
Creamy, homemade hummus paired with warm garlic naan brushed in herb butter.

Cheese Filled Garlic Bread (V) 5.5

Marinated Olives (V) 4

PIE & MASH

Traditional Handmade Tanglefoot Pies
All served with creamy mashed potatoes, rich gravy, and garden vegetables.

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.

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.

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.

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MAINS

Parson’s Pasta Bolognese 15
British beef mince in our fresh, homemade Bolognese sauce with spaghetti, topped with shaved parmesan

Chicken Roulade 16
Panko-coated chicken breast rolled with baby spinach, olives, sun-dried tomatoes, & cheddar cheese. Served with a creamy mushroom sauce and rosemary-parmesan chips.

Paul’s Chilli Chicken Rice Bowl 16
A hearty bowl featuring our chef’s special chilli chicken, steamed basmati rice, and a perfectly fried egg.

Hunters Chicken 16
Grilled chicken breast topped with crispy bacon, smothered in Kentucky BBQ sauce and melted cheese. Served with house salad and chunky chips.

Sausage & Mash 15
A traditional British classic! Locally sourced pork & leek sausages served with creamy mash, buttered vegetables, and rich onion gravy.

Chips & Kebab Platter 15
An indulgent selection of assorted chicken tikkas served with chunky chips, garden salad, and refreshing mint chutney.

Rosemary & Mint Lamb Shank 21
Slow-braised lamb shank infused with rosemary and mint. Served with creamy mash, seasonal garden vegetables, and mint gravy.

Gammon Steak 16
10 oz gammon steak topped with your choice of fried eggs or pineapple. Served with chunky chips and garden salad.

BBQ Kentucky Ribs 16
Half a rack of tender pork ribs smothered in Kentucky BBQ sauce. Served with truffle and bacon mash, corn on the cob, and BBQ beans.

Cod & Chips 16
Large ale-battered fillet of cod, served with chunky chips and garden peas

Bombay Cod & Chips 17
A twist on the classic! Cod fillet in a spiced Indian batter, served with chunky chips and our house Rickshaw dip.

Scampi & Chips 16
Golden, crispy scampi served with chunky chips and garden peas.

Rosted Vegetable Lasagne (V) 15
Layered pasta with roasted vegetables, a rich tomato sauce, and a creamy cheese topping.

Mushroom Risotto (Vegan, Gluten Free) 15
A creamy risotto with cep mushrooms, finished with vegan cheese.

Butter Chicken Platter 18
A full North Indian-style meal: creamy butter chicken served with steamed basmati rice, buttered naan, a crisp poppadum, and mango chutney.

Vegetable Makhani Platter (V) 18
A mildly spiced, creamy vegetable makhani served with steamed basmati rice, buttered naan, a crisp poppadum, and mango chutney.

PIZZA

Desi Chicken Tikka Pizza 13

Paneer Shashlik Pizza (V) 13

Pepperoni Pizza 13

Margherita Pizza (V) 11

FARM SALADS

Chicken & Bacon Caesar Salad 15
Grilled chicken breast and crispy bacon served on a bed of mixed greens with crunchy croutons, Italian cheese, and a creamy Caesar dressing.

Mediterranean Feta Salad (V) 14
Chef’s selection of seasonal salad leaves, topped with feta cheese and finished with the Chef’s special dressing.

BURGERS

All burgers served with house fries
Upgrade to Sweet Potato Fries 3

Almighty Burger 20
The ultimate stack! Grilled chicken breast and a 6 oz Angus beef patty with melted cheese, crispy bacon, mayo, and large onion rings.

Bacon & Cheese Beef Burger 14
A 6 oz succulent beef patty, grilled and topped with mature cheddar, crispy bacon, fresh salad, and mayo in a soft brioche bun.

Punjabi Lamb Burger 17
A 6 oz spiced lamb patty, grilled and layered with mature cheddar, crisp salad, an onion bhaji, and spiced mayo.

Big Mary Chicken Burger 15
Panko-breaded chicken breast with creamy mayo, topped with mature Cheddar and fresh salad in a brioche bun.

Halloumi Burger (V) 15
A crispy panko-breaded halloumi steak, topped with fresh salad and a kick of spicy mayo in a toasted brioche bun.

SANDWICH & WRAPS

Sandwiches served with house fries – freshly prepared and full of flavour.

BLT 10

Ham & Cheese 10

Grilled Chicken & Cheese 10

Grilled Halloumi (V) 10

Hot, flavour-packed wraps served with crispy house fries – the perfect bite for a lighter bite

Chicken Tikka Wrap 11

Paneer Tikka Wrap (V) 12

Vegan Whopper Wrap (V) 11

SIDES

Onion Rings 4

Sweet Potato Fries 4

Truffle Bacon Mash 4

Chilli Masala Chips 4

Seasonal Vegetables 4

Side Salad 4

Chunky Chips 3

House Fries 3

Baked Beans 3

Grilled Halloumi 5

SUNDAY ROAST

Served with seasonal vegetables, crispy roast potatoes, stuffing, Yorkshire pudding, and rich gravy. Please ask your waiter for today’s selection of meats.

Sunday Roast 17

Lamb Shank Roast 24

Vegetarian Roast (V) 16

Children’s Roast 9

Cauliflower Cheese (V) 7

All our food is prepared in a kitchen where nuts, cereals, gluten, and other allergens are present. Menu descriptions may not include all ingredients. If you have a food allergy or intolerance, please inform your waiter before ordering. (V) Suitable for vegetarians.

Whilst we take care to preserve the integrity of our vegetarian dishes, please note that they are handled in a multi-product kitchen. Fish and chicken may contain small bones. We use refined vegetable oil, which is produced from genetically modified soya.

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