



## Mari Vanna Menu

<https://menuweb.menu>

116 Knightsbridge London, SW1X 7PJ, United Kingdom  
+442072253122 - <http://www.marivannadeli.co.uk/>



**The menu** of Mari Vanna from London comprises about **300** different dishes and drinks. On average you pay about £18 for a dish / drink. Located in the heart of Knightsbridge, Mari Vanna welcomes you to their London outpost with traditional Russian dishes, influenced by Georgia and Ukraine. The menu is full of "babushka cooking", with a variety of salads and light dishes featuring fresh herbs. Don't miss out on their delicious selection of cakes and teas available all day long. The attention to detail in the decor will transport you to a Russian home from the past, complete with matryoshka dolls and trinkets. A true taste of Russian tradition right in the heart of London.

# Parsonage Grill Menu



## Seafood

PRAWN

## Salad

GREEN SALAD

## Drinks

DRINKS

## Rice

RISOTTO

## Sauces

MAYONNAISE

## Vegetarian Dishes

TENDERSTEM BROCCOLI

## Appetizer

TARTARE

## Starters

BEETROOT

## Soft Drinks

JUICE

## Spirits

PINOT GRIGIO

## Hamburgers

THE RAMBLER

£14

## Ice Cream\*

HEATHER HONEY

## Sensei Sports & Health Selection

VEGAN SELECTION

£7

## Schwarze Tees

EARL GREY

£5

## Pizza - Klein Ø 22Cm

BELVEDERE

## California Roll - Inside Out

BERRY

## Wodka

KETEL ONE

## Whisky

TALISKER 10

## Tequila

DON JULIO REPOSADO

## Whiskey

JOHNNIE WALKER BLACK LABEL

## Aperitifs

PISCO SOUR

£12

## Pizza Jumbo Ø 42 Cm

PATRON

# Parsonage Grill Menu



## Frozen

STRAWBERRY

## Rones

BARCELO AÑEJO

## Brunch

SOURDOUGH TOAST £3

## Iced Tea

BERRY HIBISCUS £4

## Bakery

SAVOURY TEA £33

## For The Table

BLACK PUDDING SCOTCH EGG £7

## Small Bites

SPICED NUTS £4

## Juice

FRESHLY SQUEEZED ORANGE OR  
PINK GRAPEFRUIT JUICE £5

## Baked Goods

BLUEBERRY

## Something Sweet

SELECTION OF FRESH FRUIT  
BERRIES £5

## Bourbon

WOODFORD RESERVE

## Rye

HUDSON MANHATTAN RYE

## Gin Tonic Gin und Thomas Henry Tonic Water

HENDRICKS

## Port

CALEM 10 YEAR TAWNY

## Cordials

BLACKCURRANT

## All Day Menu

TRADITIONAL PORRIDGE £7

## Sparkling Wine

BOLLINGER, SPECIAL CUVÉE, FRANCE

## To Finish

BRITISH CHEESE £13

## Brandy & Cognac

HENNESSY XO

## Dessert Menu

CHOCOLATE MOUSSE £5

## Blended Scotch Whisky

CHIVAS 12YO

# Parsonage Grill Menu



## Crafted Cocktails

WHITE NEGRONI £10

## Green Tea

JASMINE PEARLS £8

## Fruit Juice

LIME

## Cheese Plate

COTSWOLD

## Digestives

ARMAGNAC, CHÂTEAU DE LAUBADE

## Loose Leaf Tea

JADE TIPS £5

## Yogurt Series

LEMON YOGHURT

## Hot Drink

HOT CHOCOLATE £4

## Sides & Salads

HAND CUT CHIPS £4

## Scotch

JOHNNIE WALKER BLUE LABEL

## White Tea

SILVER NEEDLE £7

## Hot Breakfast

VEGETARIAN BREAKFAST £16

## Whiskey & Bourbon

WILD TURKEY 101

## Tea Selection

CLASSIC ENGLISH £5

## Specialty Coffee

AMERICANO £4

## Oolong Tea

JADE OOLONG £7

## Flavors

PISTACHIO

## Sweet Wine

TOKAJI 6 PUTTONYOS

## Whisk(E)Y

LAPHROAIG

## After Dinner

BRANDY ALEXANDER £11

## Single Malts

AUCHENTOSHAN 3 WOOD

## Aperitives

PALO CORTADO

# Parsonage Grill Menu



## Sweet Morning And Breakfast

ENGLISH BREAKFAST £5

## Black Tea Blends

## Dessert Wines And Port

PEDRO XIMÉNEZ

## Islay & Islands

LAGAVULIN 16YO

## Champagne & Sparkling Cocktails

OLD CUBAN £14

## Speciality Brews

FRESH LEMON GINGER £4

## Digestifs | Liqueurs

COGNAC, HENNESSY XO

## Primeras Marcas

BARCELO PLATINUM

## Signature Cocktails - Whiskey

GOOD OLD FASHIONED £13

## Bourbon, Whiskey & Scotch

BALVENIE DOUBLEWOOD

# Parsonage Grill Menu

LAPSANG SOUCHONG £5

## Tequila Selections

DON JULIO BLANCO

## Herbal Infusions (Naturally Caffeine Free)

TRIPLE MINT £4

## Salcombe Dairy Ice Cream & Sorbet (Vegetarian)

RASPBERRY RIPPLE

## The Lanesborough Afternoon Tea With Champagne £90

SANDWICHES £4

## Amigos Cold Sandwiches

PRAWN MARIE ROSE £8

## Shorter Cocktails

TOMMY'S MARGARITA £11

## Speyside & Highland

GLENFIDDICH 18YO

## Libations & Beverages

HOUSE BLOODY MARY £12

## Cheese \$4

OSSAU IRATY

## Desserts

CHOCOLATE CAKE

APPLE

## Entrées

MARINATED OLIVES £4

PRAWN COCKTAIL

## Steaks

RIB EYE STEAK

RIBEYE STEAK

## Gin

TANQUERAY 10

THE BOTANIST

## Vodka

GREY GOOSE

TOAD OXFORD RYE

## Hot Drinks

TEA

COFFEE

## Rose

LE PETIT BALTHAZAR, CINSAULT ROSÉ,  
DOMAINE, FRANCE, 2021

CÔTES DE PROVENCE, DOMAINE PIQUE  
ROQUE ROSÉ, FRANCE, 2021

## Dessert Wines

SAUTERNES

AMONTILLADO



# Parsonage Grill Menu



## Afternoon Tea

|                 |     |
|-----------------|-----|
| CELEBRATION TEA | £46 |
| VERY HIGH TEA   | £33 |

## Signature Cocktails

|                              |     |
|------------------------------|-----|
| RASPBERRY MULE               | £12 |
| SALTED CARAMEL WHITE RUSSIAN | £11 |

## Featured Drink

|                       |     |
|-----------------------|-----|
| PARSONAGE BLODY MARY  | £10 |
| PARSONAGE INFUSED GIN |     |

## Teas

|              |    |
|--------------|----|
| LEMON GINGER | £4 |
| CHAMOMILE    | £5 |

## Cognac

|                  |  |
|------------------|--|
| COURVOISIER VSOP |  |
| MARTELL VSOP     |  |

## Classic Cocktails

|                 |     |
|-----------------|-----|
| CLASSIC MARTINI | £13 |
| THE PALOMA      | £12 |

## Infusions

|                       |    |
|-----------------------|----|
| WILD BERRIES HIBISCUS | £4 |
| TRIPPLE MINT          | £4 |

## Herbal Infusions

|                      |    |
|----------------------|----|
| ORGANIC WILD ROOIBOS | £4 |
| ORGANIC ROOIBOS      | £4 |

## Alcoholic Drinks

|                  |    |
|------------------|----|
| TANQUERAY        |    |
| TULLAMORE DEW    |    |
| ESPRESSO MARTINI | £9 |

## Mains

|                              |    |
|------------------------------|----|
| CHICKEN NUGGETS, CHIPS DIPS  | £8 |
| LEMONADE BATTERED FISH CHIPS | £8 |
| LITTLE CAKES                 | £5 |

## Rum



|                      |
|----------------------|
| KEEPR'S HONEY SPICED |
| DIPLOMATICO RESERVA  |
| BARCELO 20YO         |

## Puddings

|                                             |     |
|---------------------------------------------|-----|
| STRAWBERRY CLOTTED CREAM TART, LEMON SORBET | £10 |
| CHOCOLATE CHERRY DELICE                     | £10 |
| VANILLA CASHEW CHEESECAKE, APRICOT SORBET   | £9  |

## Sherry

|                     |
|---------------------|
| MANZANILLA SAN LEON |
| FINO NV             |
| MANZANILLA NV 5     |

## Single Malt

|                      |
|----------------------|
| MACALLAN GOLD        |
| THE ENGLISH SMOKEY   |
| THE ENGLISH RUM CASK |

## Restaurant Category

|            |
|------------|
| VEGETARIAN |
|------------|

# Parsonage Grill Menu



VEGAN

DESSERT

## Sandwiches

|                                 |    |
|---------------------------------|----|
| SMOKED SALMON DILL CREAM CHEESE | £9 |
| ENGLISH HAM MUSTARD             | £7 |
| EGG MAYONNAISE CRESS            | £6 |
| SELECTION OF ABOVE              | £9 |

## Dessert

|                                             |     |
|---------------------------------------------|-----|
| RHUBARB CASHEW CHEESECAKE, GINGER ICE CREAM | £11 |
| CREME BRULEE                                | £9  |
| CHOCOLATE DELICE, RASPBERRY SORBET MACARON  | £11 |
| AFFOGATO                                    | £7  |

## Tea

|                             |    |
|-----------------------------|----|
| PARSONAGE TEA               | £4 |
| FINEST DARJEELING 2ND FLUSH | £6 |
| FRESH MINT                  | £4 |
| CAMOMILE                    | £5 |

## Side Dishes

|                                                                                     |                       |    |
|-------------------------------------------------------------------------------------|-----------------------|----|
|  | HAND-CUT CHIPS        |    |
|                                                                                     | RATTE POTATOES        |    |
|                                                                                     | BOWL OF FRESH BERRIES | £8 |
| TWO EGGS ANY STYLE                                                                  |                       | £7 |
| GREENS                                                                              |                       |    |

## Cheese

HIGHMOOR

CROTTIN D'ANTAN

CASHEL BLUE

KIRKHAMS LANCASHIRE

BERKSWELL

## Brandy

|                                               |
|-----------------------------------------------|
| ARMAGNAC, CHÂTEAU DE LAUBADE BAS, VCOP        |
| CALVADOS, CHRISTIAN DROUIN, RÉSERVE DES FIEFS |
| ARMAGNAC, BAS VSOP                            |
| CALVADOS, CHRISTIAN DROUIN                    |
| CALVADOS, RESERVE DES FIEFS                   |
| COGNAC, COURVOISIER VSOP                      |

## Coffee

|            |    |
|------------|----|
| FILTER     | £4 |
| CAPPUCCINO | £4 |
| ESPRESSO   | £3 |
| FLAT WHITE | £4 |
| MACCHIATO  | £4 |
| LATTE      | £4 |

## Featured Items

|                                            |     |
|--------------------------------------------|-----|
| SEEDED RYE TOAST, AVOCADO OLIVE OIL        | £7  |
| SMOKED SALMON WITH SCRAMBLED EGGS          | £10 |
| EGGS FLORENTINE, BENEDICT OR ROYALE        | £7  |
| POACHED EGGS, CRISPY BACON AVOCADO         | £8  |
| WHOLE GRILLED KIPPER, PARSLEY BUTTER LEMON | £12 |
| HONEY BAKED HAM CHEDDAR OMELETTE           | £8  |

# Parsonage Grill Menu

BACON EGG SOURDOUGH  
SANDWICH

£7

## Non-Alcoholic

APPLE THYME

£8

NO-COLLINS

£8

SEA TONIC

£8

PARSONAGE PRESSÉ

£8

CUCUMBER APPLE NOJITO

£7

SPICED GINGER ALE

£8

EARL GREY MAR-TEA-NI

£7

## Cocktails

SALTED CARAMEL ESPRESSO  
MARTINI

£11

GLOW

MIMOSA

£14

SIDECAR

£15

BERGAMOT HONEY SELTZER

£10

CLASSIC BRAMBLE

£11

CHAMPAGNE 1660

£15

OXFORD COSMOPOLITAN

£10

## GIN & TONIC

SALCOMBE START POINT

TOAD OXFORD DRY

BRIGHTON GIN

PHYSIC

BOBBYS DRY

KOVAL BARRELLED

KOVAL DRY

KOVAL ORGANIC DRY

KOVAL BARRELLED GIN

## These Types Of Dishes Are Being Served



PASTA

SOUP

SALAD

£8

BREAD

DESSERTS

LAMB

LAMB CHOPS

ICE CREAM

FISH

TOSTADAS

## Champagne & Sparkling

CRÉMANT DE BOURGOGNE BRUT

BOLLINGER CHAMPAGNE

DELLA VITE PROSECCO SUPERIORE

HARROW HOPE, BRUT ROSÉ, ENGLAND

PIERRE VAUDON, PREMIER CRU, BRUT  
NV

CHAMPAGNE POL ROGER, BRUT  
RESERVE

CRÉMANT, DE BOURGOGNE BRUT CAVE  
DE LUGNY, FRANCE

PIERRE VAUDON, BRUT PREMIER CRU,  
FRANCE

POL ROGER, BRUT RESERVE NV,  
FRANCE

RUINART, BRUT, FRANCE

DOM PÈRIGNON, FRANCE, 2010

## Beer & Cider

SHOTOVER TRINITY, PREMIUM ALE, 4.2%  
ABV



# Parsonage Grill Menu



SHOTOVER PORTER, PREMIUM ALE,  
5.0% ABV

HAWKSTONE, PREMIUM LAGER, 4.8%  
ABV

HAWKSTONE, PILSNER, 3.8% ABV

COTSWOLD, PREMIUM CIDER  
'SIDEBURNS ' 5.4% ABV

ESTRELLA FREE DAMM, ALCOHOL FREE  
0% ABV

XT BREWERY SESSION 4 AMBER ALE  
4.2% ABV

LITTLE OXBREW AMERICAN PALE ALE,  
4.2% ABV

LITTLE OXBREW VANILLA STOUT 5.5%  
ABV

COTSWOLD PREMIUM LAGER 5% ABV

COTSWOLD PREMIUM CIDER  
'SIDEBURNS ' 5.4% ABV

ESTRELLA FREE DAMM ALCOHOL FREE  
0% ABV

COTSWOLD PILSNER 3.8% ABV

## Red

PARSONAGE HOUSE RED, ROMANIA,  
2019

NERO D'AVOLA, RUPE SECCA, SICILIA,  
ITALY, 2021

CABERNET SAUVIGNON, SIX POETS,  
CALIFORNIA, 2020

RIOJA, CRIANZA, RIOJA VEGA, SPAIN,  
2018

COLINAS DO DOURO, SUPERIOR,  
PORTUGAL, 2020

BORDEAUX, CHÂTEAU BARREYRE,  
FRANCE, 2018

MALBEC, APELACION VISTA FLORES,  
ZUCCARDI VALLE DE UCO, ARGENTINA,  
2020

GIGONDAS LES PIGIÉRES, DOMAINE  
FONT SARADE, FRANCE, 2019

PINOT NOIR, TWO PADDOCKS, CENTRAL  
OTAGO, NEW ZEALAND, 2020

MARGAUX, BARON DE BRANE, FRANCE,  
2014

BAROLO, ROCCHES DELL'ANNUNZIATA,  
ROCCHES COSTAMAGNA, PIEDMONT,  
ITALY, 2018

SAINT EMILION, GRAND CRU CLASSE,  
CHÂTEAU BERLIQUET, FRANCE 2014

BEAUNE, 1ER CRU, LES EPENOTTES,  
DOMAINE PARENT, FRANCE, 2017

## White

PARSONAGE HOUSE WHITE, ROMANIA,  
2020

VERDICCHIO, DEI CASTELLI DI JESI  
CLASSICO, PONTEMAGNO, ITALY, 2020

PICPOUL DE PINET, LES COURTELLES,  
LANGUEDOC, FRANCE, 2021

RIOJA BIANCO, DENOMINACION DE  
ORIGEN CALIFICADA, SPAIN 2021

VIOGNIER, DOMAINE GAYDA,  
LANGUEDOC, FRANCE 2021

ALBARIÑO, VINABADE, RIAS BAIZAS,  
SPAIN, 2021

GAVI, GUIDO MATTEO, BOSIO,  
PIEDMONT, ITALY, 2021

GRÜNER VELTLINER, WEINGUT STIFT  
GÖTTWEIG, AUSTRIA, 2020

CHARDONNAY, MÂCON UCHIZY, FRANCE  
2021

SANCERRE, TERRE DE MAIMBRAY,  
PASCAL ET NICOLAS REVERDY,  
FRANCE, 2021

SAUVIGNON BLANC, CHURTON BEST  
END ORGANIC, MARLBOROUGH, NEW  
ZEALAND, 2018

CHABLIS, 1ER CRU, CÔTE DE LÉCHET,  
DOMAINE DANIEL DAMPT, FRANCE, 2020

POUILLY-FUISSÉ, DOMAINE DOMINIQUE  
CORNIN, FRANCE, 2020

# Parsonage Grill Menu



MEURSAULT, DOMAINE JOSEPH  
FAIVELEY, FRANCE, 2019

SANCERRE, TERRE DE MAIMBRAY,  
PASCAL ET NICOLAS REVERDY,  
FRANCE, 2020

## Ingredients Used



CUCUMBER £5  
GRAPEFRUIT  
CAMEMBERT

PEPPERMINT £3

KALE

CHOCOLATE

BUTTER

SPINACH

HALIBUT

MINT

POTATOES

DUCK

GINGER

SCALLOPS

PORK MEAT

GUINEA FOWL, FOIE GRAS SMOKED  
DUCK TERRINE, PEAR ALE £15  
CHUTNEY

FILLET OF SEA BREAM, BUTTERED  
BABY LEEKS, MUSSELS CONFIT £31  
SHALLOTS

CONFIT DUCK LEG, ROASTED  
CELERIAC JUNIPER BERRY SAUCE £28

RISOTTO OF BUTTERNUT SQUASH,  
SAGE CASHEL BLUE £23

PORK BELLY, POTATO TERRINE,  
BLACK PUDDING APPLE CIDER £28  
SAUCE

55 DAY MATURED RIBEYE, HAND-  
CUT CHIPS, GREEN SALAD £38  
PARSONAGE BUTTER

SMOKED HADDOCK SALMON  
FISHCAKES, TARTARE SAUCE £24  
SPINACH

SALT-BAKED SWEDE, CASHEW  
BUTTER, GOLDEN RAISIN £23  
DRESSING

LAMB RUMP, ONION PURÉE,  
PURPLE SPROUTING BROCCOLI £33  
ROSEMARY SAUCE

CHICKEN HAM HOCK PIE,  
BUTTERED CARROTS £25  
TENDERSTEM BROCCOLI

SEAFOOD SALAD; GREENLAND  
PRAWNS, HOT SMOKED SALMON, £29  
WHITE CRAB GRILLED GAMBA

CARAMELISED HALF PINK  
GRAPEFRUIT £3

CROISSANT OR PAIN AU CHOCOLAT £4

ORGANIC NUTS SEEDS GRANOLA £8

WELSH RAREBIT £7

## Main



CARROT JERUSALEM  
ARTICHOKE SOUP £10

BURRATA, CHICORY,  
WALNUTS BLOOD £13  
ORANGE DRESSING

HOUSE CURED SALMON CELERIAC  
REMOULADE £15

TWICE-BAKED GOAT'S CHEESE  
THYME SOUFFLÉ £11

SEARED KING SCALLOPS,  
CAULIFLOWER PURÉE BROWN £15  
BUTTER

# Parsonage Grill Menu



PARSONAGE GRILL

£11

## Parsonage Grill

1 Banbury Road Oxford,  
Oxfordshire OX2 6NN,  
United Kingdom

### Opening Hours:

Monday 07:00-11:00 12:00-17:00 14:30-16:30  
17:00-23:00

Tuesday 07:00-11:00 12:00-17:00 14:30-16:30  
17:00-23:00

Wednesday 07:00-11:00 12:00-17:00 14:30-  
16:30 17:00-23:00

Thursday 07:00-11:00 12:00-17:00 14:30-16:30  
17:00-23:00

Friday 07:00-11:00 12:00-17:00 14:30-16:30  
17:00-23:00

Saturday 07:00-11:00 12:00-17:00 14:30-16:30  
17:00-23:00

Sunday 07:00-11:00 12:00-17:00 15:00-17:00  
17:00-23:00



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