

# lunch

## OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Tuesday February 6<sup>th</sup> – Saturday February 10<sup>th</sup>

2 courses £18.00

3 courses £23.00

or simply choose 1 course a la carte

### STARTER

#### **Lentil & Vegetable Potage**

Kale, Natural Yoghurt £7.00

#### **Confit Duck Croquettes**

Quince Purée, Beetroot Chutney £8.50

#### **Carpaccio of Octopus**

Fennel, Blood Orange, Cold Pressed Olive Oil £8.00

#### **TPT Waldorf Salad**

Celery, Black Grapes, Walnuts, Lambs Lettuce £7.50

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### MAIN COURSE

#### **Herb Roasted Rump of Lamb**

Beetroot, Parsnip, Cavolo Nero, Pan Juices £15.00

#### **Breast of Chicken**

Tortellini of Chestnut Mushroom & Winter Greens, Tarragon Broth £15.00

#### **Chef's Catch of the Day**

Locally Sourced Fish Simply Prepared £14.00

#### **Roasted Cauliflower & Chick Pea Marsala**

Almonds, Apple, Herb Oil £13.00

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### DESSERT

#### **Orange & Mascarpone Cheesecake**

Blood Orange Gelée & Curd, Honeycomb £6.75

#### **Fine Pear Galette**

Almond Frangipane, Salted Caramel Ice Cream £6.75

#### **Treacle Tart**

Lemon Thyme & Passionfruit Ripple Ice Cream £6.75

the  
parsons  
table

Please inform us of any dietary requirements or allergies upon booking so we can better facilitate your needs.