

lunch

OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Tuesday March 13th – Saturday March 17th

2 courses £18.00

3 courses £23.00

or simply choose 1 course a la carte

STARTER

Roasted Red Pepper & Vine Tomato Soup

Cheddar Crostini, Basil Oil £8.00

Grilled Mackerel

Braised Beetroot, Apple, Horseradish £8.50

Pressing of Ham Hock

Mustard Aioli, Soused Vegetables £8.25`

TPT Waldorf Salad

Celery, Apple, Grapes, Lambs Lettuce, Walnut Dressing £7.50

MAIN COURSE

Pork Tenderloin

Gratin Potato, Savoy Cabbage, Apple Cider Purée £15.00

Rump of British Beef

Parsley Root, Black Trompettes, Purple Sprouting Broccoli £15.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £14.00

Open Lasagne of Sprouting Broccoli & Courgette

Ricotta Cheese, Toasted Almonds, Herb Oil £13.00

DESSERT

White Chocolate Cheesecake

Rhubarb Gelée, Poached Rhubarb, 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.