

lunch

OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Tuesday May 15th – Saturday May 19th

2 courses £18.00

3 courses £23.00

or simply choose 1 course a la carte

STARTER

Chilled Sweet Pea & Tarragon Soup

Devon Crab, Natural Yoghurt £8.50

Boudin of Sea Trout

Pagham Asparagus, Chive Velouté £8.00

Confit Duck & Jersey Royals

Pickled Shimeji, French Beans, Sherry Vinegar Dressing £8.25`

TPT Waldorf Salad

Celery, Black Grapes, Walnuts, Lambs Lettuce £7.50

MAIN COURSE

Tenderloin of Pork & Slow Roast Belly

Parsnip Purée, Sprouting Broccoli, Crackling Crumb, Pan Juices £15.00

Grain Fed Guinea Fowl Breast

Jersey Royals, Peas, Gem Lettuce, Grain Mustard Cream £15.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £14.00

Roasted Cauliflower

Carrot & Sunflower Seed Hummus, Black Quinoa, Salsa Verde £13.00

DESSERT

Arundel Rhubarb Crumble

Vanilla & Ginger Crème Anglaise £6.75

West Sussex Strawberry Sable

Basil, Mint, Strawberry Ripple Ice Cream £6.75

Lime Custard Tart

Raspberry Basil Sorbet £6.75

the
parsons
table

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