

lunch

OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Tuesday June 12th – Saturday June 16th

2 courses £18.00

3 courses £23.00

or simply choose 1 course a la carte

STARTER

Chilled Pea & Tarragon Soup

Dorset Spider Crab, Natural Yoghurt £7.75

Grilled Line Caught Mackerel

Shaved Spring Vegetables, Orange & Basil Dressing £8.00

Duck, Apricot & Hazelnut Terrine

Apricot Purée, Celery Remoulade £8.50

Spring Leaves, Carrot & Sunflower Seed Hummus

Radish, Pink Lady, Fennel, Sheep Rustler, Mustard Vinaigrette £7.50

MAIN COURSE

Loin of Pork & Roasted Belly

Fondant Potato, Tenderstem, Bramley Purée, Crackling Crumb £15.00

Rump of Lamb

Gratin Potato, Crushed Minted Peas, Golden Beetroot, Pan Juices £15.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £14.00

Roasted Cauliflower

Chickpea & Courgette Masala, Toasted Almonds, Coriander £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.