

lunch

OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Tuesday August 7th – Saturday August 11th

2 courses £18.50

3 courses £23.50

or simply choose 1 course a la carte

STARTER

Chilled Carrot & Fennel Soup

Orange, Micro Coriander, Natural Yoghurt £8.00

Poached Chalk Stream Farm Trout

Dill Aioli, Soused Cucumber £8.50

Smoked Gressingham Duck Breast

Beetroot, Fresh Apricot Purée, Toasted Hazelnuts £8.50

Watermelon, Feta, Rocket Salad

Sunflower Seed Granola, Olive Oil, Lemon £8.00

MAIN COURSE

Breast of Chicken

Fresh Pasta, Girolles, Summer Vegetable Broth £15.00

Rump of Sussex Beef

Pickled Potatoes, Roasted Vine Tomatoes, Crispy Shallots £15.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £14.00

Stuffed Courgette, Tomato Ragu

Roasted Corn Succotash, Salsa Verde £13.00

DESSERT

Dark Chocolate Delice

Poached Cherry, Black Cherry Sorbet £6.75

West Sussex Raspberry Sable

Clotted Cream Ice Cream

Lime Custard Tart

Raspberry Basil Sorbet £6.75

Selection of British Cheese

TPT Chutney, Water Crackers £8.00 (or £3.00 supplement)

the
parsons
table

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