

# lunch

## OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Friday September 7<sup>th</sup> - Saturday September 15<sup>th</sup>

2 courses £18.50

3 courses £23.50

or simply choose 1 course a la carte

### STARTER

#### **Chicken, Vegetable, Barley Broth**

Fresh Herbs, Gem Lettuce £8.00

#### **Citrus & Dill Cured Sea Trout**

Pink Grapefruit, Radish, Sour Cream £8.50

#### **Pulled Ham Hock Croquettes**

Honey Soused Vegetables, Dijon Aioli £8.75

#### **Nutbourne Nursery Tomatoes**

Burrata, Basil Purée, Cold Pressed Olive Oil £8.00

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### MAIN COURSE

#### **Roast Loin of Orchard Farm Pork**

West Sussex Corn, Caramelised Onion Purée, Bok Choi £15.00

#### **Rump of South Downs Lamb**

Fondant Potato, Minted Pea Purée, Pan Jus £15.00

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

Locally Sourced Fish Simply Prepared £14.00

#### **Risotto of Spring Onions & Girolles**

Rocket, Ricotta, Crisp Parmesan £13.00

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### 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.