

# lunch

## OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Tuesday November 6<sup>th</sup> - Saturday November 10<sup>th</sup>

2 courses £18.50

3 courses £23.50

or simply choose 1 course a la carte

### STARTER

#### **Crown Prince Squash & Apple Velouté**

Sourdough Croutons, Natural Yoghurt, Spiced Oil £8.00

#### **Smoked Salmon & Sea Trout Scotch Egg**

Pickled Fennel, Rocket Salad £8.50

#### **Sussex Game Terrine, Beetroot & Apple Chutney**

Venison, Duck, Partridge, Hazelnuts, Bloomed Sultanas £8.75

#### **Autumn Beetroot & Orange Salad**

Seasonal Leaves, Pumpkin Seed Granola, Walnut Dressing £8.25

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### MAIN COURSE

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

Brussel Sprouts, Salsify, Parsnips, Purple Potatoes, Bramley Apple £15.00

#### **Roast Breast of West Sussex Partridge**

Parsley Root Purée, Red Cabbage, Juniper Sauce £15.00

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

Locally Sourced Fish Simply Prepared £14.00

#### **Potato & Herb Gnocchi Skillet**

Rainbow Chard, Sweet Peppers, Roast Tomato Sauce, Padano £13.00

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### DESSERT

#### **Dark Chocolate & Hazelnut Delice**

Toffee Milk Sorbet £6.75

#### **Spice Poached Pear**

Mascarpone Cream, Almond Brittle £6.75

#### **Warm Treacle Tart**

Lemon Thyme & Passionfruit Curd Ripple Ice Cream £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.