

lunch

OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Tuesday December 4th - Saturday December 8th

2 courses £18.50

3 courses £23.50

or simply choose 1 course a la carte

STARTER

Parsnip & Pear Velouté

Toasted Hazelnuts, Natural Yoghurt £8.00

Smoked Salmon & Sea Trout Scotch Egg

Pickled Fennel, Rocket Salad £8.50

Pressing of Confit Duck

Poached Quince, Spiced Quince Purée £8.75

Roasted Carrot & Pumpkin Seed Hummus

Seasonal Leaves, Fennel, Apple, Radish, Lemon Dressing £8.50

MAIN COURSE

Slow Roasted Orchard Farm Pork Belly

White Beans, Root Vegetables, Morteau Sausage, Kale £15.00

Roast Rump of South Down Lamb

Confit Potato, Parsley Root Purée, Purple Sprouting Broccoli, Jus £15.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £14.00

'Cannelloni' of Winter Leaves & Hazelnuts

Quinoa, Golden Beetroot, Soft Herb Pesto £13.00

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.