

lunch

OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Tuesday January 29th - Saturday February 2nd

2 courses £18.50

3 courses £23.50

or simply choose 1 course a la carte

STARTER

Lentil & Foie Gras Soup

Crisp Prosciutto, Fine Croutons £8.75

Brandade of Salt Cod

Crostini, Preserved Lemon £8.00

Slow Braised Beef Cheek & Caramelised Onion Spring Roll

Celeriac Remoulade, Grain Mustard £8.50

Warm Purple Sprouting Broccoli

Toasted Hazelnuts, Gremolata, Lemon Dressing £8.25

MAIN COURSE

Slow Roasted Orchard Farm Pork Belly

White Beans, Root Vegetables, Curly Kale £15.00

Homemade Venison Sausages

Potato Purée, Braised Red Cabbage, Juniper Sauce £15.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £14.00

Roasted Aubergine, Carrot & Pumpkin Seed Hummus

Herb Quinoa, Toasted Seeds £13.00

DESSERT

Terrine of Two Chocolates

Hazelnut Ice Cream £6.75

Set Vanilla Custard

Poached Rhubarb, Rhubarb Gel, Meringue £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.