

# lunch

## OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Tuesday March 12<sup>th</sup> - Saturday March 16<sup>th</sup>

2 courses £18.50

3 courses £23.50

or simply choose 1 course a la carte

### STARTER

#### **Wild Garlic & Leek Velouté**

Salt Cod Croquette £8.25

#### **Citrus Cured Sea Trout**

Pink Grapefruit, Samphire, Radish, Sour Cream £8.25

#### **Orchard Farm Pork Pie**

Cauliflower Piccalilli, Dijon Mustard £8.50

#### **Roasted Pulborough Beetroot & Blood Orange**

Seasonal Leaves, Granola, Orange Dressing £8.25

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### MAIN COURSE

#### **Rump of Sussex Beef**

Salsify, Onion Purée, Sprouting Broccoli, Peppercorn Jus £15.00

#### **Confit of Barbary Duck**

Chestnut Mushroom Pithivier, Savoy Cabbage, Golden Raisins £15.00

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

Locally Sourced Fish Simply Prepared £14.00

#### **Grilled Aubergine, Herb Quinoa, Toasted Seeds**

Roasted Tomato Sauce, Basil Purée £13.00

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### DESSERT

#### **Dark Chocolate & Orange Bar**

Orange Marmalade Ice Cream £6.75

#### **Poached Rhubarb & Champagne Trifle**

Chiffon Sponge, Set Vanilla Custard, Rhubarb Gel £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.