

# lunch

## OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Tuesday April 16<sup>th</sup> – Saturday 20<sup>th</sup> 2019

2 courses £18.50

3 courses £23.50

or simply choose 1 course a la carte

### STARTER

#### **Carrot & Coriander Soup**

Natural Yoghurt, Fine Croutons £8.50

#### **Pulled Chicken Croquettes**

Wild Garlic Mayonnaise, Shaved Fennel Salad £8.75

#### **Gravadlax of Citrus Cured Sea Trout**

Samphire, Cucumber, Pink Grapefruit, Radish £8.50

#### **Spice Poached Pear & Stilton Salad**

Garden Leaves, Candied Walnuts, Walnut Dressing £8.25

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### MAIN COURSE

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

Chestnut Mushroom & Shallot Pithivier, Savoy Cabbage, Celeriac £13.00

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

Jersey Royals, Spring Vegetables, Apple & Date Purée £15.00

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

Locally Sourced Fish Simply Prepared £14.00

#### **Risotto of Sweet Peas & New Forest Asparagus**

Ricotta, Parmesan Crackling £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.