

lunch

OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Tuesday May 14th – Saturday May 18th 2019

2 courses £19.00

3 courses £24.00

or simply choose 1 course a la carte

STARTER

Sweet Pea Velouté

Devon Crab, Natural Yogurt £8.50

Smoked Duck Salad

Beetroot, Rhubarb, Watercress £8.75

Sea Trout & Smoked Salmon Scotch Egg

Shaved Fennel, Rocket, Mustard Dill £8.50

TPT Waldorf Salad

Celery, Pink Lady, Grapes, Candied Walnuts £8.25

MAIN COURSE

Slow Roasted Belly Pork

Roast Cauliflower Purée, Hispi, Bloomed Sultanas £15.00

South Coast Cod, Salt Cod Croquette

Saffron Aioli, Red Pepper, Basil Purée £15.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £14.00

New Season Paghams Asparagus & Poached Hen Egg

Wilted Summer Greens, Salsa Verde, Crisp Parmesan £13.50

DESSERT

Dark Chocolate & Orange Bar

Orange Marmalade Ice Cream £6.75

Vanilla & Mascarpone Cheesecake

Raspberry Glaze, Fresh Raspberries, Honeycomb £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.