

lunch

OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Tuesday June 11th – Saturday June 15th 2019

2 courses £19.00

3 courses £24.00

or simply choose 1 course a la carte

STARTER

Spring Pea & Tarragon Velouté

Smoked Bacon Crumb, Natural Yoghurt £8.50

Ballotine of Guinea Fowl

Leek, Black Trompette, Summer Vegetables £8.50

Grilled Mackerel

Nutbourne Tomatoes, Basil, Shallot, Cold Pressed Olive Oil £8.50

Pagham Asparagus with Toasted Hazelnuts

Lemon & Soft Herb Aioli, Gremolata £8.75

MAIN COURSE

Scott Free Range Pork Loin

Celeriac, Gem Lettuce, Bramley Apple, Peas £15.00

South Coast Cod

Corn Chowder, Samphire, Tomato, Chive £15.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £14.00

Roasted Aubergine, Carrot & Pumpkin Seed Hummus

Quinoa, Preserved Lemon, Coriander £13.50

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.