

# lunch

## OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Friday September 6<sup>th</sup> – Saturday September 14<sup>th</sup> 2019

2 courses £19.00

3 courses £24.00

or simply choose 1 course a la carte

### STARTER

#### **Roasted Tomato & Sweet Pepper Soup**

Torn Mozzarella, Basil Oil £8.75

#### **Ballotine Of Pulled Ham Hock**

Cauliflower Piccalilli, Dijon Mustard £8.75

#### **Grilled South Coast Mackerel**

Marinated Cucumber, Anchovy Mayonnaise £8.50

#### **Beetroot, Watercress & Rosary Goats Cheese**

Candied Walnuts, Bloomed Sultanas, Walnut Dressing £8.50

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### MAIN COURSE

#### **Rump of South Downs Lamb**

Butternut Squash, Red Kale, Rosemary Jus £15.00

#### **Fillet of South Coast Hake**

Potato, Courgette, Olives, Fennel, Saffron £14.00

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

Locally Sourced Fish Simply Prepared £14.00

#### **Risotto of Late Summer Girolles & Celeriac**

Rocket, Basil Purée, Padano Cheese £13.00

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### DESSERT

#### **Dark Chocolate & Hazelnut Bar**

Clotted Cream Ice Cream £7.00

#### **Iced Lemon Parfait**

Mulled Blackberries, Lemon Curd £7.00

#### **Warm Apricot & Almond Tart**

Vanilla & Muscovado Ice Cream £7.00

#### **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.