

lunch

OUR WEEKLY CHANGING MENU

additional daily specials on the board inside
Tuesday March 17th – Saturday March 21st 2020

2 courses £20

3 courses £25

or simply choose 1 course a la carte

STARTER

Spiced Cauliflower Velouté

Natural Yogurt, Coriander £8.75

Ballotine of Pulled Ham Hock

Celeriac, Mustard Aioli £8.50

Seared Chalk Stream Farm Trout

Roasted Fennel, Fennel Purée £8.50

Winter Leaves, Golden Beetroot, Pink Lady

Sussex Yeoman, Crisp Parsnips, Walnut Dressing £8.25

MAIN COURSE

Confit Leg of Barbary Duck

Pomme Anna, Savoy Cabbage, Roast Carrot, Herb Chapleur £15.00

Scottish Hake, Brandade Potato

Wilted Leaves, Parsley Fish Velouté £15.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £15.00

Roasted Sweet Potato & Celeriac

Puy Lentil, Kale, Bloomed Sultanas, Salsa Verde £16.50

DESSERT

Dark Chocolate Delice

Edgumbes Coffee Ice Cream £7.50

Coconut Rice Pudding

Roasted Pineapple, Basil, Lime £7.50

Ginger & Vanilla Panna Cotta

Poached Rhubarb, Honeycomb £7.50

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.