

lunch

additional daily specials on the board inside

2 courses £22.00 / 3 courses £26.00

STARTER

Chestnut Mushroom Velouté

Sour Cream, Chive

Pressing of Confit Duck & Roasted Celeriac

Black Fig Tapenade

Salt Cod Croquettes

Saffron & Preserved Lemon Aioli

Roasted Carrot & Sunflower Seed Hummus

Summer Leaves, Apple, Radish, Lemon Dressing

MAIN COURSE

Roast Loin of Orchard Farm Pork

Crown Prince, Cavolo Nero, Quince

Chalk Stream Farm Trout

Heritage Beetroot, Watercress, Split Dressing

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Seasonally Inspired Vegetarian

Please See Our Daily Specials Board

DESSERT

Mascarpone & Passionfruit Cheesecake

Mango, Lime, Honeycomb

Bread & Butter Pudding

Bloomed Sultanas, Ginger Custard

Dark Chocolate & Orange Tart

Marmalade Ice Cream

Selection of British Cheese

TPT Chutney, Water Crackers

£3.00 supplement

Godminster Cheddar, Cotswold Blue,
Burwash Rose, Baron Bigod, Golden Cross Goats Cheese
Extra Crackers £1.50 per portion

please ask about our dessert wines & ports

Due to current times, items may be in limited supplies so please bear with us

the
parsons
table

Please inform us of any dietary requirements or allergies upon booking so we can better facilitate your needs.