

dinner

STARTER

Chestnut Mushroom Velouté

Sour Cream, Chive £8.50

Roasted Heritage Beetroot & Smoked Duck Breast

Poached Pear, Watercress, Walnut Dressing £8.75

Grilled Sussex Mackerel

Pickled Daikon, Cured Tomato Tapenade, Preserved Lemon £9.00

Autumn Leaves & Herbs, Lemon Dressing

Rosary Goat Cheese, Cranberries, Candied Pecans £8.50

Extra Bread £1.50 per portion

MAIN COURSE

Seasonally Inspired Vegetarian

Please See Our Daily Specials Board £16.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £20.00

Pan Roasted Scottish Hake

Saffron & Cured Tomato Risotto, Rocket, Padano £22.00

Fillet of Beef, Slow Braised Oxtail Pie

Parsley Root Purée, Cavolo Nero, Roasted Carrot £35.00

Pan Roasted Breast of Barbary Duck

Fondant Potato, Parsnip, Chard, Red Wine Sauce £23.50

Loin of South Downs Lamb & Shoulder Croquette

Gratin Potato, Tenderstem, Crown Prince £25.00

DESSERT

Orchard Fruit Crumble

Raspberry Ripple Ice Cream £7.50

Sticky Toffee Pudding

Butterscotch Sauce, Clotted Cream Ice Cream £7.50

Mascarpone & Passion Fruit Cheesecake

Mango, Honeycomb £7.50

Selection of British Cheese

TPT Chutney, Water Crackers £9.75

Sharing Board for Two £13.00

Pitchfork Cheddar, Baron Bigod,

Burwash Rose, Barkham Blue, 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.