

# dinner

## STARTER

### **Celeriac & Chestnut Velouté**

Confit Pork Belly, Apple £9.25

### **Pressing of Rabbit**

Bloomed Sultanas, Red Wine Gelée, Pickled Beetroot, Date Purée £9.50

### **Citrus Cured Seatrout**

Devon Crab, Fennel, Avocado, Radish £10.00

### **Spinach, Watercress, Pear, Stilton Salad**

Candied Pecans, Crisp Parsnip, Lemon Dressing £8.75

Extra Bread £2 per portion

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## MAIN COURSE

### **Seasonally Inspired Vegetarian**

Please See Our Daily Specials Board £16.50

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

Locally Sourced Fish Simply Prepared £22.00

### **Pan Roasted Monkfish**

Pearl Barley, Poole Bay Clams, Parsley, Fish Velouté £24.00

### **Rump of Sussex Beef**

Salsify, Cep Purée, Cavolo Nero £27.50

### **Pan Roasted Breast of Barbary Duck**

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

### **Loin of South Downs Lamb & Shoulder Croquette**

Potato Terrine, Tenderstem, Crown Prince Squash £25.50

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## DESSERT

### **Warm Ginger & Treacle Sponge**

Real Vanilla Custard £7.50

### **Baked Custard Tart**

Mince Pie Ice Cream £7.50

### **Orange & Mascarpone Cheesecake**

Mulled Wine Poached Pear £7.50

### **Selection of British Cheese**

TPT Chutney, Water Crackers £9.75

Sharing Board for Two £13.00

Pitchfork Cheddar, Baron Bigod,

Burwash Rose, Colston Bassett, Golden Cross Goats Cheese

Extra Crackers £1.50 per portion

**please ask about our dessert wines & ports**

the  
parsons  
table

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