

lunch

additional daily specials on the board inside

2 courses £22.50 / 3 courses £26.50

STARTER

Celeriac & Chestnut Velouté

Shaved Chestnuts, Crème Fraiche, Chive

Confit Duck Croquettes

Pickled Red Cabbage, Date Purée

Smoked Haddock Rilette

Cucumber, Apple, Horseradish

Spinach, Watercress, Pear, Stilton Salad

Candied Pecans, Crisp Parsnip, Lemon Dressing

Extra Bread £2.00

MAIN COURSE

Confit of Belly Pork

Hispi Cabbage, Bramley Purée, Sage

Roasted Cod Loin

Olive Oil Mash, Capers, Anchovy, Olives

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Seasonally Inspired Vegetarian

Please See Our Daily Specials Board

DESSERT

Warm Treacle Sponge

Real Vanilla Custard

Baked Custard Tart

Mince Pie Ice Cream

Orange & Mascarpone Cheesecake

Mulled Wine Poached Pear

Selection of British Cheese

TPT Chutney, Water Crackers £3.50

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.