

dinner

STARTER

Sweet Pea Velouté

Devon Crab, Crème Fraiche, Chive £9.50

Roast Chicken Terrine

Shallot Jam, Chicken Skin Crumb, Wild Garlic Mayonnaise £9.00

Sussex Asparagus, Crisp Hen Egg

Grain Mustard, Prosciutto £9.00

Hot Smoked Chalk Stream Farm Trout

Fennel, Radish, Yoghurt £8.75

Spinach, Watercress, Pear, Stilton Salad

Candied Walnuts, Lemon Dressing £8.50

Extra Bread £2 per portion

MAIN COURSE

Roasted Sweetheart Cabbage

Radish, Celeriac, Hazelnuts, Pink Lady Apple £16.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £21.50

Pan Roasted Sussex Bay Seabass

Jersey Potatoes, Gem, Leek, Mussels, Saffron £24.00

Sirloin of Sussex Beef

Confit Shallot, Celeriac, Kale, Mushroom Purée £30.00

Pan Roasted Breast of House Smoked Barbary Duck

Rhubarb, Beetroot, Purple Sprouting Broccoli, Red Wine Sauce £24.00

Loin of South Downs Lamb, Braised Shoulder Croquette

Potato Terrine, Carrot, Asparagus, Chard £25.50

DESSERT

White Chocolate & Vanilla Mousse

Rhubarb, Strawberries, Honeycomb £7.75

Lemon Custard Tart

Meringue, Raspberry Sorbet £7.75

Millionaires Shortbread

Dark Chocolate, Salted Caramel, Milk Sorbet, Hazelnut £7.75

TPT Ice Cream

2 scoops £4.00, 3 scoops £7.00

Selection of British Cheese

TPT Chutney, Water Crackers £9.75

Sharing Board for Two £13.00

the
parsons
table

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