

dinner

STARTER

Chilled Vine Ripened Tomato Gazpacho

Fine Croutons, Spring Onion, Chive £8.50

Pressing of Confit Rabbit, Red Wine Gelée

Pickled Shimeji, Bloomed Sultanas, Tarragon £9.50

South Coast Mackerel

Shaved Summer Vegetables, Coriander, Orange Dressing £9.00

Hot Smoked Chalk Stream Farm Trout

Brixham Crab, Cucumber, Crème Fraiche £11.50

Beetroot, Orange, Summer Leaves

Walnut Dressing £8.75

Extra Bread £2 per portion

MAIN COURSE

Risotto of Courgette & Basil

Grilled Summer Squash, Ricotta, Crisp Parmesan £16.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £21.50

Pan Roasted Turbot

Mid Potatoes, Sea Vegetables, Olive, Saffron £26.50

Fillet of Sussex Beef

Girolle, Gem Lettuce, Roscoff Onion, Bordelaise Sauce £32.50

Pan Roasted Breast of Barbary Duck

Fondant Potato, Carrot, Chard, Cherry Jus £24.50

Loin of South Downs Lamb, Braised Shoulder Croquette

Gratin Potatoes, Summer Beans, Mint £25.50

DESSERT

Cherry & Almond Tart

Clotted Cream & Cherry Ripple Ice Cream £7.75

Vanilla & Mascarpone Cheesecake

Summer Berries, Honeycomb £7.75

Dark Chocolate & Salted Caramel Marquise

Salted Caramel Ice Cream £7.75

TPT Ice Cream

2 scoops £5.00, 3 scoops £7.00

Selection of British Cheese

TPT Chutney, Water Crackers £10.00

Sharing Board for Two £15.00

the
parsons
table

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