

# dinner

## STARTER

### **South Coast Seafood Chowder**

Mussels, Prawns, Chive £9.00

### **Croquette of Confit Duck**

Beetroot Remoulade, Quince £9.75

### **Pulled Ham Hock & Foie Gras Ballotine**

Fig & Apple Compôte, Toasted Milk Bread £11.00

### **Chalk Stream Farm Trout**

Smoked Salmon Mousse, Fennel, Cucumber £9.50

### **Tartlette of Woodland Mushrooms**

Soft Herbs, Poached Hen Egg £9.00

Extra Bread £2 per portion

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## MAIN COURSE

### **Roasted Cauliflower, Bloomed Sultanas, Hazelnuts**

Brussel Sprouts, Capers, Cavolo Nero, Chimichurri £17.00

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

Locally Sourced Fish Simply Prepared £22.00

### **Sussex Sea Bass**

Potato Gnocchi, Leek, Courgette, Crab Bisque £27.00

### **Breast of Barbary Duck**

Fondant Potato, Beetroot, Cavolo Nero £25.50

### **Fillet of Sussex Beef**

Feather Blade Pie, Savoy, Roast Onion, Red Wine Jus £36.50

### **Loin of South Downs Lamb, Crisp Belly**

Gratin Potato, Salsify, Tenderstem, Pan Jus £27.00

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## DESSERT

### **Blood Orange Posset**

Orange Drizzle Cake £7.95

### **Dark Chocolate Fondant**

Muscovado Vanilla Ice Cream £7.95

### **Vanilla & Mascarpone Cheesecake**

Poached Rhubarb, Basil Sorbet £7.95

### **TPT Ice Cream**

2 scoops £5.00 / 3 scoops £7.00

### **Selection of British Cheese**

TPT Chutney, Water Crackers £10.00 / Sharing 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.