

dinner

STARTER

Roasted Celeriac & Cep Velouté

Sour Cream, Chive, Fine Crouté £9.00

Ballotine of Guinea Fowl & Chicken

Leek, Shitake, Waldorf Garnish £9.75

Braised Atlantic Octopus

Chorizo, Fennel, Blood Orange, Radish £11.00

Cured Mackerel

Red Cabbage, Kohlrabi, Apple £9.50

Warm Salad of Winter Squash

Ricotta, Hazelnuts, Watercress £9.00

Extra Bread £2 per portion

MAIN COURSE

Potato & Soft Herb Gnocchi

Roasted Pepper & Tomato Sauce, Courgette, King Oyster, Basil £17.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £22.00

Fillet of Halibut

Mid Potatoes, Cauliflower, Golden Raisins, Spiced Velouté £26.50

Breast of Barbary Duck

Butternut Squash, Endive, Pink Grapefruit £25.50

Roast Loin of Hampshire Venison

Savory Bread Pudding, Swede, Red Cabbage, Juniper £32.00

Slow Braised Beef Cheek

Risotto of Mushrooms & Soft Herbs, Kale, Red Wine £26.00

DESSERT

Dark Chocolate & Orange Delice

Blood Orange, Orange Curd, Marmalade Ice Cream £8.25

Set Ginger Custard

Poached Rhubarb, Meringue £8.25

Spiced Poached Pear

Hazelnut Financier, Greek Yoghurt £8.25

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.