

# dinner

## STARTER

### **Curried Parsnip Soup**

Pakora Onions, Yoghurt, Mint £10.00

### **Atlantic Octopus**

Salt Cod Brandade, Fennel, Blood Orange £13.50

### **Pressing of Rabbit & Pulled Ham Hock**

Beetroot, Shallot, Bloomed Sultanas £12.50

### **Roasted Carrot & Pumpkin Seed Hummus**

Winter Leaves, Pink Lady, Baked Granola £10.25

### **Applewood Smoked Loch Duart Salmon**

Fennel, Daikon, Sour Cream £12.50

Sødt Bakery Bread with South Downs Butter £2.00 per portion

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## MAIN COURSE

### **Roasted Golden Beetroot**

Herb Quinoa, Cavolo Nero, Hazelnuts £19.50

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

Locally Sourced Fish Simply Prepared £26.00

### **Pan Roasted Gigha Halibut**

Parsley Root, Fennel, Roast Tomato & Fennel Sauce £32.50

### **Breast of Barbary Duck**

Celeriac Fondant, Creamed Savoy, Green Peppercorns £33.00

### **Orchard Farm Pork Chop**

Roscoff Onion & Black Pudding Tart, Red Cabbage, Bramley Purée £31.50

### **Loin of Southdown's Lamb**

Gratin Potato, Confit Lamb Belly, Roast Parsnip, Tenderstem £39.00

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## DESSERT

### **Millionaires Shortbread**

Dark Chocolate, Salted Caramel, Vanilla Cream Ice Cream £9.25

### **Set Ginger Custard**

Poached Rhubarb, Blood Orange, Meringue £9.25

### **Warm Jam Sponge Pudding**

Sour Cream Vanilla Anglaise £9.25

### **TPT Ice Cream**

2 scoops £5.50 / 3 scoops £8.25

### **Selection of British Cheese**

Grapes, Water Crackers £12.75 / Sharing for Two £17.50

the  
parsons  
table

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