

lunch

2 courses £33.50

3 courses £38.50

ADDITIONAL SPECIALS ON THE BOARD

STARTERS

Winter Vegetable Minestrone

Orzo, Sourdough Croutons, Crisp Parmesan

Pressing of Confit Chicken, Leek & Shitake

Artichoke, Shimeji, Parsley Emulsion

Roasted Golden Beetroot & Rosary Goats Cheese

Winter Leaves, Pink Lady Apple, Walnut Dressing

Applewood House Smoked Loch Duart Salmon

Soused Cauliflower, Grain Mustard Sour Cream, Watercress

Real Patisserie Bread with South Downs Butter £2.50 per person

MAIN COURSE

Roasted Cauliflower, Chimichurri

Butterbean Purée, Cavolo Nero, Spiced Cashews

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Roasted Atlantic Cod

Mid Potatoes, Leeks, Butternut Squash

Roasted Breast & Boneless Leg of Chicken

Fondant Potato, Carrot, Green Beans, Supreme Sauce

DESSERT

Caramelized Rice Pudding Custard Tart

Poached Rhubarb, Rhubarb Sorbet

Blood Orange Posset

Orange Drizzle Cake, Honeycomb, Orange Sorbet

Dark Chocolate Delice & Poached Pear

Toasted Almond Ice Cream

Selection of British Cheese

£4.00 Supplement

Extra Crackers £1.50 per portion

the
parsons
table

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