

lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £34.50

3 courses £39.50

Roasted Celeriac & Chestnut Soup

Soused Apple, Shaved Chestnuts

Terrine of Seasonal Southdown's Game

Apple, Pistachio, Beetroot

Hearts of Baby Gem & Castelfranco

Padano, Crostini, Caesar Dressing

Applewood House Smoked Salmon

Cucumber, Horseradish, Watercress

Real Patisserie Bread, South Downs Butter £2.50 per portion

MAIN COURSE

Roasted Onion Squash & Pearl Barley

Cauliflower & Goats Cheese Purée, Walnut & Basil Pesto

Chef's Catch of the Day

Seasonally Sourced Fish Simply Prepared

Roasted Atlantic Hake

Puy Lentils, Root Vegetables, Chard, Red Wine Sauce

Roasted Breast of Southdown's Pheasant

Pheasant Leg Sausage Roll, Brussel Sprouts, Parsnip Purée

DESSERT

Warm Dark Treacle, Walnut & Date Tart

Clotted Cream Ice Cream

Spiced Poached Pear

Vanilla & Mascarpone Cheesecake, Red Wine Syrup

Dark Bitter Chocolate Mousse

Hazelnut Biscotti

Selection of Four British Cheeses

Grapes, Crackers

£4.00 Supplement

Chef's Seasonal Chutney £2.00

the
parsons
table

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