lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £36.00

3 courses £42.00

STARTER

Applewood Smoked Cod Chowder
Leek, Potato, Pancetta, Sour Cream

Poached Pear, Stilton & Chicory
Lambs Lettuce, Watercress, Candied Walnut, Walnut Dressing

Citrus Cured Loch Duart Salmon
Cucumber, Fennel, Radish

Rillettes of Pork
Green Peppercorns, Cornichons, Piccalilli, Crostini

Real Patisserie Bread, South Downs Butter £2.50 per portion

MAIN COURSE

Roast Cauliflower, Sweet Potato & Kale Quinoa
Toasted Almonds, Pink Lady Apple, Masala Sauce

Chef's Catch of the Day
Locally Sourced Fish Simply Prepared

Roasted Hake
Potato Gnocchi, Butternut Squash, Sage Brown Butter

Coq au Vin
Potato Purée, Chestnut Mushrooms, Shallots, Lardons

DESSERT

Caramel Poached Pears
Vanilla Whipped Mascarpone, Hazelnut Cake

Set White Chocolate Custard & Poached Rhubarb
Stem Ginger Ice Cream, Meringue

Orange Posset
Honeycomb, Orange Sorbet

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.