dinner

STARTER

White Onion & Caraway Velouté
Chives, Crème Fraiche, Parmesan Sable £10.50

Terrine of Seasonal Game, Black Pudding & Hazelnuts
Beetroot Chutney, Quince Purée £14.50

Roasted Parsnips, Confit Rabbit Bonbons
Date & Apple Purée, Winter Leaves, Mustard Dressing £14.75

Chestnut Mushroom & Shitake Parfait
Pickled Shimeji, Rocket & Walnut Pesto, Crostinis £13.50

Citrus & Dill Cured Loch Duart Salmon
Pink Grapefruit, Daikon, Horseradish Cream £14.50

Motte & Bailey Sourdough Bread, South Downs Butter £2.50 per person

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MAIN COURSE

Roasted Hispi Cabbage & Pearl Barley
Parsley & Hazelnut Pesto, Caramelized Onion £24.50

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

Pan Seared Halibut
Cornish Mussel Chowder, Samphire £36.50

Loin of Hampshire Venison
Fondant Potato, Red Cabbage, Two Celeries £43.50

Roasted Breast of Pheasant
Game Pithivier, Crushed Root Vegetables, Parsnip £34.00

DESSERT

Sticky Toffee Pudding
Clotted Cream Ice Cream £9.75

Dark Chocolate Mousse
Poached Pear, Almond Financier £10.50

Pistachio & Fig Custard Tart
Dark Chocolate Ice Cream £10.50

TPT Ice Cream
2 scoops £6.00 / 3 scoops £9.00

Selection of British Cheese
Grapes, Crackers £14.00 / Sharing for Two £20.00
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.