lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £37.00

3 courses £43.00

STARTER

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

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

Roasted Parsnips
Date & Apple Purée, Winter Leaves, Mustard Dressing

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

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

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MAIN COURSE

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

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

Pan Seared Hake
Cornish Mussel Chowder, Samphire

Breast of Pheasant & Leg Pithivier
Crushed Root Vegetables, Brussel Sprouts

DESSERT

Sticky Toffee Pudding
Clotted Cream Ice Cream

Dark Chocolate Mousse
Poached Pear, Almond Financier

Pistachio & Fig Custard Tart
Dark Chocolate Ice Cream

Selection of Three 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.