

# brunch

Available on Saturday and Sunday 10:30am – 3:00pm

## SMALL PLATES

### House Baked Granola\*

Honey Roasted Pear, Greek Yoghurt £5.00

### French Toast

Preserved Fruit, Pure Maple Syrup £6.25

### Fricassee of Woodland Mushrooms

Pulborough Parsley and Shallot Pesto on Toasted Sourdough £6.75

### Roasted Pulborough Beets\*

Golden Cross Cheese, Winter Kale, Walnut Dressing £6.00

### Smoked Scottish Salmon on Avocado Toast\*\*

House Made Lemon Ricotta, Picked Herb Salad £7.50

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## LARGE PLATES

### Traditional Eggs Benedict\*\*

Pulled Smoked Ham Hock, Free Range Eggs, Breakfast Potatoes, Hollandaise £9.00

### Lee's Full English\*\*

with Bacon, Sausage, Black Pudding, Tomato, Mushrooms, Potatoes, Two Eggs any Style £9.00

### Confit Chicken & Potato Hash\*

Chorizo Sausage, Cured Tomatoes, Arugula, Free Range Egg £9.00

### Saffron and Soft Herb Risotto\*

with Cured Tomatoes £12.00

### Chef's Catch of the Day\*

Locally Sourced Fish from the West Sussex Coastline £14.00

### The Parsons Table Roast of the Day\*\*

with Seasonal Vegetables, Herb Roasted Potatoes, Jus £15.00

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## DESSERT

### Dark Chocolate Ganache Tart

Salted Caramel, Whipped Mascarpone £6.00

### Mulled Seasonal Fruit Terrine

Cinnamon Crème Fraîche £6.00

### Bramley Apple Crumble

House Made Vanilla Bean Custard £6.00

### A Selection of British Cheese

House Chutney, Bloomed Apricots, Crackers £8.50

the  
parsons  
table

\* Gluten free, \*\* Gluten free option available.

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