

dinner

STARTER

Sweet Pea & Fennel Soup

Wild Garlic Dumplings, Ricotta £10.50

Cured Mackerel

Salt Cod Brandade, Cucumber, Fennel £13.50

Rilette of Heritage Pork

Sultana, Apple, Grape, Pickled Shallot £12.50

Whipped Feta & Spring Leaves

Courgette, Preserved Lemon, Black Olive, Crostini £10.50

Loch Duart Salmon

Hampshire Asparagus, Chive Sour Cream £14.50

Real Patisserie Bread, South Downs Butter £2.00 per portion

MAIN COURSE

Risotto of Hampshire Asparagus

Burford Cheese, Wild Garlic £21.00

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £27.00

Pan Roasted Scallops

Cauliflower, Caper, Bloomed Sultanas, Monks Beard £34.00

Breast of Gressingham Duck

Jersey Potatoes, Hen of The Woods, Shallot £32.00

Loin of Southdown's Lamb

Potato Terrine, Asparagus, Herb Purée £39.50

Fillet of Sussex Beef

Braised Cheek Pithivier, Mushroom Purée, Chard, Roscoff Onion £42.50

DESSERT

Dark Chocolate Delice

Brandy Snap, Coffee Ice Cream £9.25

Lemon Custard Tart

Meringue, Raspberry Sorbet £9.25

Mascarpone & Vanilla Cheesecake

Caramelized Banana, Whipped Butterscotch £9.25

TPT Ice Cream

2 scoops £5.50 / 3 scoops £8.25

Selection of British Cheese

Grapes, Water Crackers £12.75 / Sharing for Two £17.50

the
parsons
table

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