

## AUTUMN LUNCH MENU

Available from Monday to Friday lunchtimes between 12 noon and 2.30pm  
and Saturday lunchtimes between 12 noon and 4.30pm.

### STARTERS

**Chef's soup of the day**  
*served with rustic bread and butter (v)*

**Prawn & crayfish tian**  
*seafood sauce, dressed leaves & granary bread*

**Deep fried blanch bait**  
*mixed leaf, tartare sauce,  
fresh lemon & granary bread*

**Duck filo parcels**  
*bok choy, & boi sin sauce*

**Ham hock terrine**  
*home made piccalilli  
& granary toast*

**Twice baked cheese soufflé**  
*with sea salt croutes (v)*

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### MAINS

**Confit duck leg**  
*braised red cabbage,  
bubble & squeak potato cake*

**Coq au vin**  
*served with rustic bread*

**Venison sausages**  
*whole grain mash & rich onion gravy*

**Parley's prime home made burger**  
*with seeded bun and skinny fries*

**Pan-fried sea bass fillet**  
*linguine & rich bisque sauce*

**Beer battered fish and chips**  
*with garden peas and tartare sauce*

**Chef's tortellini**  
*in a light cream sauce with parmesan  
and truffle shavings (v)*

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### DESSERTS

**Chocolate & orange  
bread & butter pudding**

**Chocolate & pecan brownie**  
*vanilla bean ice cream*

**Syrup sponge**  
*& custard*

**Glazed lemon tart**  
*with raspberry sorbet*

**Cheesecake of the day**  
*(please ask server)*

**Two scoops of  
new forest ice cream**  
*with sugar curls*

**Mini cheese & biscuits**

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**Any main dish £11.95 • Add Starter £5.95 • Add Dessert £5.95**

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