

Pallant Restaurant

East Pallant, Chichester, West Sussex, PO19 1TJ - 01243 770827

www.pallantrestaurantandcafe.co.uk

STARTERS

Chargrilled Bread & Chilgrove Olives (v) with oil and balsamic vinegar	5
Seafood and Chip lemon & parmesan crumbed portion of plaice & scampi, hand cut chip, pea puree, soft boiled egg, lemon & chive vinaigrette	6
Caponata Bruschetta (v) garlic and chilli sourdough, basil & pine nut pesto	6
Duck Terrine confit duck, red onion & quince marmalade, caraway and onion bread, cornichon salad	6.5
Scallops with Black Pudding Bon Bons pea purée, serrano shards, truffle oil	8.5

BOARDS

great for two to share as a starter, or as a light lunch for one

Seafood Board salmon gravadlax, prawn & watermelon, smoked trout salad, malted farmhouse, dressed leaf, pickled cucumber, dill marie rose	12
Camembert Board (v) mediterranean vegetable salsa, toasted sourdough, basil pesto, olive oil & balsamic	10

SALADS

Kiln Salmon Caesar croutons, shaved parmesan & soft boiled egg	13.5
Goats Curd Salad (v) beetroot, fresh fig, pecan and balsamic salad	12

MAINS

Seafood Pescatore mixed seafood, pappardelle, roasted tomato & garlic sauce	15
Isle of Wight Blue, Thyme & Roasted Vegetable Tarte Tatin (v) roasted peppers and mediterranean salsa	13
Fish and Chips chefs catch of the day in a light cider batter, handcut chips, pea puree, tartare sauce	13.5
Steak Frites chargrilled 6oz rump steak, rosemary & sea salt fries, 'café de paris' butter, slow roasted tomatoes	14.5
Duo of Spring Lamb braised shoulder & pan fried cutlets, cauliflower cheese puree, savoy cabbage, roasted baby potatoes, port & apple gravy	16
'Tornado Rossini' fillet steak topped with duck liver pâté, spinach, hand cut chips, madeira jus	23
Seabass & Tiger Prawn celeriac puree, green vegetable medley, prosecco sauce, crisp serrano	17

TRADITIONAL SUNDAY ROAST

Available every Sunday 11:30am - 4:30pm

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AFTER DINNER DRINKS

Limoncello	From 4
Grappa	
Taylor's LBV	
Hine VSOP	
Janneau Grand Armagnac VSOP	
Disaronno	
Tia Maria	
Cointreau	
Baileys	
Sambuca	
Gordon's Sloe Gin	

DESSERT COCKTAIL

Bakewell Tart Cocktail	7.5
Espresso Martini	7.5

DESSERT WINE

Moscatel Finca Antigua - La Mancha, Spain a mixture of concentration and freshness with orangey acidity and floral aromas, powerful and surprisingly sweet	7.5 or Half Bottle 28
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DESSERTS

Poached Rhubarb Pannacotta custard pannacotta, poached forced rhubarb, ginger shortbread, rhubarb coulis	6
White & Dark Chocolate Brownie pistachio ice cream, chocolate bark	5.5
Boozy Banana Trifle banana sponge, dulce de leche, banana liqueur cream, caramelised banana	5.5
Homemade Whiskey Truffles & Coffee	4
Amareno Cherry Affogato	5
Cheese Plate chefs choice of three cheeses with accompaniments	7

HOT DRINKS

Irish Coffee	From 5
Baileys Coffee	
Napolean	
Coffees Hot Chocolate selection available	From 2.4
Pot of Tea & Infusions selection available	From 2.4

PRIVATE HIRE

We offer a selection of complete catering packages for your corporate or private event at the Pallant House Gallery.

Our team of dedicated chefs will freshly prepare your menu using the best seasonal and local produce where possible.

As part of our catering service our restaurant manager and team of experienced waiting staff, will welcome you and your guests and provide a high quality front of house service throughout your event

Please ask for information on allergens and food intolerances before placing your order. Thank you.

A discretionary service charge of 10% will be added to your bill. Gratuities are distributed equally amongst all members of staff.