

Pallant Restaurant

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

www.pallantrestaurantandcafe.co.uk

STARTERS

Chargrilled Bread & Chilgrove Olives (v)	5
with oil and balsamic vinegar	
Seafood and Chip	6
lemon & parmesan crumbed portion of plaice & scampi, hand cut chip, pea puree, soft boiled egg, lemon & chive vinaigrette	
Caponata Bruschetta (v)	6
sicilian inspired tomato and aubergine on garlic chilli sourdough, basil pine nut pesto and micro leaves	
Duck Terrine	6.5
confit duck leg terrine, pickled fennel and orange salad, toasted ciabatta, port and orange dressing	
Crabcake with Spring Onion and Chilli	7/14
csaffron mayonnaise, tomato pesto, serrano shard, dressed leaves	
Scallops with Rosario Chorizo	8.5
cauliflower puree, cauliflower pilaf, chorizo oil, pea shoots	

BOARDS

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

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

SALADS

King Prawn and Chorizo	14
prawns with lemon and coriander, chargrilled chorizo, sunblush tomatoes, dressed leaves, mango dressing	
Grilled Halloumi (v)	13.5
dressed leaves, pickled fennel, orange segments, roasted beetroot, mint raita dressing	

MAINS

Seafood Pescatore	15
mixed seafood, pappardelle, roasted tomato & garlic sauce	
Isle of Wight Blue, Thyme, Red Onion and Sweet Potato Tartlet (v)	13.5
sautéed potatoes, roasted vegetable salad, cherry tomato salsa	
Fish and Chips	13.5
chefs catch of the day in a light cider batter, handcut chips, pea puree, tartare sauce	
Steak and Chips	15
chargrilled 6oz rump steak from earleys of barnham, rosemary and sea salt chips, portobello mushroom, slow roasted tomato, 'café de paris' butter	
Duo of Spring Lamb	16
braised shoulder & pan fried cutlets, sussex cauliflower cheese puree, savoy cabbage, roasted baby potatoes, port & apple gravy	
'Tornado Rossini'	23
6oz fillet steak topped with duck liver pâté, spinach, hand cut chips, wild mushroom and madeira jus	
Seabass & Tiger Prawn	17
celeriac puree, green vegetable medley, prosecco sauce, crisp serrano	

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, vanilla custard, 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	From 2.4
selection available	
Pot of Tea & Infusions	From 2.4
selection available	

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.