

Pallant Restaurant

A la Carte Menu

STARTERS

Soup of the Day with ciabatta bread	5.5
Ciabatta & Olives (v) bella di cerignola green olives, chargrilled ciabatta with balsamic and olive oil	5
Crab Remoulade Crostini white crab meat with celeriac, mustard, lemon and mayonnaise on toasted ciabatta, tomato and roasted pepper salsa, mango and coriander dressing	7
Crispy Fried Whitebait with a wedge of lemon and dill marie rose	5.5
Ham Hock Terrine homemade piccalilli, pickled radish, chargrilled ciabatta, balsamic glaze	6.5
Smoked Duck Salad warm sliced duck breast, orange and pickled local heritage radish salad, orange and chilli dressing	8.5
Oven Baked Arancini (v) courgette and basil risotto balls, baked with puttanesca sauce, topped with melting mozzarella	6

SEAFOOD BOARD

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

**salmon gravadlax, prawn and watermelon,
smoked trout salad, ciabatta, pickled
cucumber, dressed leaf, dill marie sauce**

13.5

SALADS

Crispy Fried Salt and Pepper Baby Squid crayfish and rosario chorizo salad, pickled local heritage radish, spring onion and red chilli	14
Warm Halloumi (v) local nutbourne tomato, roasted beetroot and micro basil salad, pesto dressing	13

MAINS

Vegetable Paella (v) our chefs take on the quintessential mediterranean dish, a selection of mixed vegetables in lightly spiced paella rice, garnished with micro herbs	13
Marinated Chicken Breast chargrilled soy, sesame and honey chicken, green chilli, roasted pepper and herb potatoes, crisp vegetable salad and marinade dressing	14
Moules Marinières mussels cooked with white wine, shallot and garlic, served with hand cut chips	14
Sea Trout Supreme oven roasted, parmentier potatoes, shredded gem, smoked streaky bacon, garden peas, tomato and white wine sauce	14.5
Lymington Dressed Crab lemon, garlic and mixed herb new potatoes, nutbourne tomato salad (delivered fresh daily, subject to availability)	16.5
Surf and Turf chargrilled 6oz rump steak, lemon and herb crumbed scampi, parmentier potatoes, roasted cherry tomatoes, chimichurri sauce	15.5
Fillet Steak 6oz fillet cooked to your liking, creamed wild mushrooms, tender stem broccoli, red wine jus, white truffle oil and hand cut chips (classic garnish available on request)	23

TRADITIONAL SUNDAY ROAST

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

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.