

Pallant Restaurant

APERITIFS

Aperol Spritz	6.5
Pimms	6
200 ml btl Prosecco with Chambord	7.5
Bloody Mary	6

We have a selection of liqueurs and spirits available - please ask a member of staff

DESSERT COCKTAIL

Bakewell Tart Cocktail	7.5
Espresso Martini	7.5

DESSERT WINE

Moscatel Finea Antigua - La Mancha, Spain
a mixture of concentration and freshness with orangey acidity and floral aromas, powerful and surprisingly sweet.

125ml	8.5
Half Bottle	28

DESSERTS

Classic Crème Brûlée inspired by Elizabeth David vanilla flavoured crème brûlée topped with caramelised sugar	6
Local Strawberry Custard Tart in a shortcrust pastry case with strawberry glaze, strawberry compote and chantilly cream	5.5
White and Dark Chocolate Mousse topped with raspberry fool and fresh raspberries	6
Local Cheese Plate tunworth (hampshire), oxford blue (oxfordshire) and sussex charmer (sussex) cheeses served with a selection of accompaniments	7.5
Toffee and Honeycomb Affogato ice cream from caroline's dairy of sidlesham, topped with sweetened espresso coffee	5

HOT DRINKS

Irish Coffee	6
Baileys Coffee	5
Napoleon	6
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.