

# Pallant Restaurant

## STARTERS

<b>Soup of the Day</b> with ciabatta bread	5.5
<b>Ciabatta and Olives (v)</b> bella di cerignola green olives, chargrilled ciabatta with balsamic and olive oil	5
<b>Serrano, Peach and Feta</b> micro leaf salad, orange and chilli dressing	7
<b>Crispy Fried Whitebait</b> with a wedge of lemon and dill marie rose	5.5
<b>Ham Hock Terrine</b> homemade piccalilli, pickled radish, chargrilled ciabatta, balsamic glaze	6.5
<b>Moules à la Normande</b> <b>inspired by Elizabeth David</b> mussels cooked with bacon, shallots and garlic	7.5
<b>Oven Baked Arancini (v)</b> courgette and basil risotto balls, baked with puttanesca sauce, topped with melting mozzarella	6

## ELIZABETH DAVID

In the mid-20th century, having travelled parts of Southern Europe, sharing her love for fresh, unusual produce, Elizabeth David introduced the bright new world of European and Mediterranean cooking to a post-war, ration recovering Britain. Inspiring households to use ingredients that have now become essential in our daily cooking.

**For each Elizabeth David inspired dish purchased from the a la carte menu throughout August, we will be making a £1 donation to Pallant House Gallery**

## SEAFOOD BOARD

*great for two to share as a starter,  
or for one as a light lunch* **13.5**

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

## SALADS

<b>Steak Panzanella Salad</b> rare sliced rump steak, ciabatta croutons, tomato, black olives and parmesan shavings, with balsamic glaze	<b>14</b>
<b>Warm Goats Cheese &amp; Balsamic Salad (v)</b> roasted beetroot, sliced pear, toasted walnuts	<b>13</b>

## MAINS

<b>Vegetable Paella (v)</b> our chefs take on the quintessential mediterranean dish, a selection of mixed vegetables in lightly spiced paella rice, garnished with micro herbs	<b>13</b>
<b>Pork Milanese</b> white cabbage and chorizo in a white wine cream sauce, roasted baby tomatoes	<b>14</b>
<b>Hake Supreme</b> <b>inspired by Elizabeth David</b> pesto baked hake with hazelnut crumb, provençal vegetables and gnocchi in a cherry tomato salsa	<b>15</b>
<b>Torbay Sole</b> grilled fillets, potato lyonnaise, lemon fine beans and red pepper coulis	<b>14.5</b>
<b>Lymington Dressed Crab</b> lemon, garlic and mixed herb new potatoes, nutbourne tomato salad (delivered fresh daily, subject to availability)	<b>16.5</b>
<b>Seabass</b> pan fried fillets, wilted spinach, pea and pecorino crushed potatoes, scallop sauce	<b>18</b>
<b>Fillet Steak</b> 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)	<b>23</b>

## 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.