

Pallant Restaurant

STARTERS

Soup of the Day with ciabatta bread	5.5
Ciabatta and Olives (v) garlic and rosemary olives, chargrilled ciabatta with balsamic and olive oil	5
Crispy Fried Baby Squid mixed leaf and king prawn salad, chilli jam	7
Wild Mushroom Bruschetta (v) port and blue cheese sauce, micro fennel	6
Chicken Liver Pâté smoked bacon crumb, pickled fennel, sultana and pea shoot salad	6.5
Whitebait with a wedge of lemon and dill marie rose	5.5
Oven Baked Arancini (v) courgette and basil risotto balls, baked with puttanesca sauce, topped with melting mozzarella	6

CHRISTMAS PARTIES

Looking for a venue for your small family gathering or private hire for your work Christmas party? We offer a range of bespoke packages, with 3-course menus from £19.95 per person. Join us for an unforgettable festive celebration, please enquire within.

SEAFOOD BOARD

13.5

*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 rose sauce

SALADS

Steak Salad	14.5
rare sliced rump steak, roasted sweet potato, tomato, olives, parmesan shavings with balsamic glaze	
Warm Goats Cheese & Balsamic Salad (v)	13
roasted beetroot, sliced pear, toasted walnuts	

MAINS

Panko Plaice Fillets	13.5
tartare new potatoes, dressed rocket, pea pesto	
Vegetable Paella (v)	13
our chefs take on the quintessential mediterranean dish, a selection of mixed vegetables in lightly spiced paella rice, garnished with micro herbs	
Chargrilled Pork Loin	14
white cabbage and chorizo in a white wine cream sauce, roasted baby tomatoes	
Hake Supreme	15
pesto baked hake with hazelnut crumb, provencal vegetables and gnocchi in a cherry tomato salsa	
Basque Style Baked Crab	16.5
devon crab in a tomato, chilli and brandy sauce, herb crumb, lemon fine beans, Lyonnaise potatoes	
Fillet Steak	23
6oz fillet cooked to your preference, creamed wild mushrooms, tender stem broccoli, red wine jus, white truffle oil and hand cut chips (classic garnish available on request)	
Seabass	18
pan fried, spinach, parmesan and bacon mash, fine beans, scallop and wholegrain mustard sauce	

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.

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AFTER DINNER DRINKS

Taylor's Port	50ml	4
Tia Maria	50ml	4
Baileys	50ml	4
Limoncello	50ml	4
Disaronno	50ml	4.5
Jack Daniels	25ml	3.5
Janneau	25ml	4
Grappa - Moscato	25ml	4
Hine Cognac Fine Champagne	50ml	4.5

COCKTAILS

Lemon Martini	7.5
Chambord Bellini	7.5
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 vanilla flavoured crème brûlée topped with caramelised sugar	6
Banana Iced Parfait butterscotch sauce, caramelised banana, salted pistachios	6
Layered Chocolate Mousse white and dark chocolate mousse, strawberry fool	6
Warm Marmalade Meringue Tart ginger ice cream, almond crumb	6
Local Cheese Plate tunworth (hampshire), oxford blue (oxfordshire) and sussex charmer (sussex) cheeses served with a selection of accompaniments	7.5
Belgian Chocolate Affogato ice cream from caroline's dairy of sidlesham, topped with sweetened espresso coffee	5.5

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 PARTIES

Do you have a special birthday or anniversary coming up that you need to plan for? Pallant Restaurant is the ideal location and we would be honoured to host your corporate events, private dining or family gatherings.

We can offer an assortment of possibilities to make your special day with us memorable. Our Head Chef and his team will create the menus for your event using only the finest, locally sourced ingredients, to suit your personal taste and requirements.

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

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