

Pallant Restaurant

AFTER DINNER DRINKS

Taylors 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	8.5
Chambord Bellini	8.5
Bakewell Tart Cocktail	8.5
Espresso Martini	8.5

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

Sticky Toffee Pudding butterscotch sauce, Caroline's dairy ice cream	6
Fig, Honey and Lemon Cheesecake honey glazed figs and winter berry coulis	6
Warm Chocolate and Almond Brownie brandy soaked prunes, toasted almonds, marbled white and dark chocolate ice cream	6.5
Apple and Almond Frangipane Tart warm blackberry compote, vanilla ice cream	6
Local Cheese Plate tunworth (hampshire), oxford blue (oxfordshire) and sussex charmer (sussex) cheeses served with a selection of accompaniments	7.5
Salted Caramel 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.

A discretionary service charge of 10% will be added to your bill. Gratuities are distributed equally amongst all members of staff.