

Pallant Restaurant

STARTERS

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| Soup of the Day with ciabatta bread | 5.5 |
| Ciabatta and Olives (v) garlic and rosemary olives, chargrilled ciabatta, balsamic and olive oil | 5 |
| Warm Smoked Mackerel, Roasted Beetroot and Puy Lentil Salad | 7.5 |
| wholegrain mustard and tarragon dressing | |
| Port and Stilton Rarebit Crostini | 6 |
| crisp serrano, tendril pea shoots, roasted cherry tomatoes | |
| Chicken Liver Pâté | 6.5 |
| autumn spiced plum chutney and toasted brioche bread | |
| Panko Breaded Prawns | 8 |
| pineapple, carrot and spring onion salad, chilli jam | |
| Smoked Cheddar and Broccoli Tartlet (v) | 6.5 |
| toasted cashew nut and watercress salad, roasted pepper dressing | |

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

15

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

salmon gravadlax, smoked mackerel and horseradish pâté, smoked trout salad, ciabatta, pickled cucumber, dressed leaf, lemon, spring onion and chive mayonnaise

SALADS

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| 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

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| Fishcake in a Sesame Crumb | 14.5 |
| creamed spinach with parmesan, roasted red pepper and cherry tomato | |
| Roasted Butternut Squash Risotto (v) | 13.5 |
| finished with sage and pine nuts | |
| Pan Seared Calves Liver | 15 |
| sweet potato croquette, cavalo nero, diane sauce | |
| Natural Smoked Haddock | 15.5 |
| pesto crushed potatoes, fine beans, wholegrain mustard and cheddar sauce | |
| Slow Roasted Lamb Shank | 16.5 |
| parsnip dauphinoise potatoes, winter greens, smoked bacon and mint gravy | |
| 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) | |
| Pan Seared Sea Bream | 17.5 |
| swede fondant, lemon fine beans, roasted heritage carrots, clam and white wine cream 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.