

Pallant Restaurant

STARTERS

Bread, Stuffed Peppercorns and Olives (v)	5.5
Soup of the Day (v) chargrilled bakery bread	5.5
Duck Liver Pâté quince, pickled peppers, tendril pea shoots	6.5
Portobello Mushroom, Caramelised Shallot and Chestnut Tarte Tatin (v) thyme and white wine cream sauce	6
Smoked Salmon and Pea Pesto Crostini lemon dressing	7
Mini Breaded Camembert (v) homemade chilli jam, chargrilled bread	7
Pan Seared Scallops rosario chorizo, cauliflower purée, cauliflower pilaf, chorizo & rosemary oil	9

TRADITIONAL SUNDAY ROAST

Available every Sunday 11:30am - 4:00pm

SET MENU

2 courses £16.50, 3 courses £19.95
Served Lunch & Pre-Theatre

Soup of the Day (v)
chargrilled bakery bread

Duck Liver Pâté
quince, pickled peppers, tendril pea shoots

Smoked Salmon and Pea Pesto Crostini
lemon dressing

Salmon Fillet
oven roasted, crushed potatoes, samphire, tomato pesto cream

Turkey and Confit Goose
turkey breast, crumbed goose rilette, earley's chipolatas in streaky bacon, sherry gravy and vegetable accompaniments

Root Vegetable Crumble (v)
mixed root vegetables in cheddar sauce, topped with mixed nut crumble, roast potatoes, fine beans

Toffee Apple Crumble
poached apple, butterscotch sauce, pistachio crumb, salted caramel ice cream

Traditional Christmas Pudding
flambéed at the table, pouring cream

Honey and Whiskey Ripple Affogato
ice cream, topped with sweetened espresso

MAINS

Turkey and Confit Goose turkey breast, crumbed goose rilette, earley's chipolatas in streaky bacon, sherry gravy and vegetable accompaniments	15
Pork Belly twice cooked, swede fondant, white wine creamed sprouts, redcurrant jus	14.5
Salmon Fillet oven roasted, crushed potatoes, samphire, tomato pesto cream	15
Fillet of Bream pan fried, fennel and tarragon risotto balls, fine beans, lobster sauce	17
Root Vegetable Crumble (v) mixed root vegetables in cheddar sauce, topped with mixed nut crumble, roast potatoes, fine beans	13.5
Warm Goats Cheese Salad (v) walnuts, macerated cranberries, roasted beetroot, balsamic glaze	13
Fillet Steak 6oz fillet cooked to your liking, creamed wild mushrooms, cavalo nero, red wine jus, white truffle oil and hand cut chips	23

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.