

Pallant Restaurant

TO START

Bread, Olives or Stuffed Peppercorns (v)	3 each
Soup (v) chargrilled local bakery bread	6
Vegetable Mezze (v) roasted beetroot hummus and hazelnut dukkah, whipped feta, pickled heritage carrots, sippets	6.5
Crumbed Duck Rilette confit duck, blue cheese sauce, cranberry and orange chutney, tendrill pea shoots	7.5

CICCHETTI

Italian tapas, bite sized snacks originating in the bars of Venice, Italy. We recommend 3 or 4 for two to share as a starter or as a light lunch for one.

Rosario cured sausage, cooked in red wine with caramelised onions	4
Fritto Misto mixed fried fish with dipping sauce	4
Halloumi Fritte con arancia e mirtillo cranberry and orange chutney	4
Crostini con Bistecca thinly sliced rare rump steak with dolcelatte sauce	4.5
Misti di Carciofi e Peperoni (v) artichoke and mixed peppers, finished with shaved parmesan	4
Parmentier alla Romesco roasted mini potatoes with a roasted pepper sauce	3.5

SET MENU

Available Lunch and Pre-Theatre

2 courses £16.50 - 3 courses £19.95

Soup (v)
chargrilled local bakery bread

Vegetable Mezze (v)
roasted beetroot hummus and hazelnut dukkah,
whipped feta, pickled heritage carrots, sippets

Crispy Calamari
sweet chilli bloody mary dip, wedge of lime

Earley's Lamb Sausages
bubble and squeak, apple and plum chutney and a
cider, apple and grain mustard sauce

Hake Supreme
basil and pine nut crumb, crushed potatoes,
sugarsnap peas, garlic, caper and olive butter

Burnt Aubergine Chilli (v)
rice, sour cream and fresh coriander

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

Cranberry and Butterscotch Pudding
warm sticky pudding, served with
orange crème fraîche

MAINS

Guinea Fowl pan roasted breast, chicken live pâté, roasted potatoes, garlic black cabbage, cauliflower purée, honey glazed apricots, chicken sauce	15.5
Mussels Pomodoro cooked in a tomato sauce, parmentier potatoes	14.5
Fish and Chips catch of the day, handcut chips, pea pesto	14.5
Burnt Aubergine Chilli (v) rice, sour cream and fresh coriander	13.5
Hake Supreme basil and pine nut crumb, crushed potatoes, sugarsnap peas, garlic, caper and olive butter	16
Halibut pan fried, jerusalem artichoke puree, samphire, yellow heritage carrots, pepper drops, sauce vierge oil	21
Venison Fillet 6oz cooked to your liking, creamed wild mushrooms, cavalo nero, red wine jus, white truffle oil and hand cut chips	23

TRADITIONAL SUNDAY ROAST - served 11:30am - 4pm
OPEN EVENINGS THURSDAY, FRIDAY & SATURDAY - from 5:30pm

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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DESSERTS

Torta Della Nonna translated from Italian to 'grandma's pie', a smooth lemon flavoured custard in a shortcrust pastry case with pine nuts, berry coulis and pouring cream	6
Chocolate Pot coffee soaked prunes, amaretti crumb, whipped brandy cream	6.5
Cranberry and Butterscotch Pudding warm sticky toffee pudding, served with orange crème fraîche	6.5
Honey and Whiskey Ripple Affogato ice cream, topped with sweetened espresso	5.5
Chocolate Truffle Selection box of chefs chocolate truffles, great with coffee	5.5

UPCOMING EVENTS

Thursdays @ Pallant

enjoy our thursday set menu every week from 5:30pm, two courses for only £12 per person

Surf & Turf

*available every friday and saturday evening throughout january, a mouthwatering combination of a 6oz rump steak and grilled slipper lobster
£24.50 per person or £45.00 for two*

Traditional Sunday Roast

our popular sunday roast is available with a selection of traditional accompaniments, either as a dish on its own or as a 3 course set menu for £19.95, served 11:30am-4pm

Valentine's Day

dine with your loved one this valentine's day, 3 courses including our cichetti starters to share for £29 per person, served from 5:30pm Wednesday 14th February

For further details or to book any of the upcoming events, visit our website:

www.pallantrestaurantandcafe.co.uk

ART ON THE WALLS



The current display features prints by Edward Bawden (1903-1989), English painter, illustrator and graphic artist, known for his prints, book covers, posters, and garden metalwork furniture. Bawden taught at the Royal College of Art, where he had been a student, worked as a commercial artist and served as a war artist in World War Two. He was a fine watercolour painter but worked in many different media, illustrating several books and painting murals in both the 1930s and 1960s.

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