

Pallant Restaurant

TO START

Bread, Olives or Stuffed Pepperdews (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
Pressed Ham Hock celeriac remoulade, pickled radish, apple purée, micro herbs	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
Insalata di Zucchine, Pinoli e Parmigiano (v) courgette, pine nut and parmesan with honey and mustard dressing	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

Pan Roasted Chicken Breast
butterfly breast, lemon fine beans, pesto potatoes,
white wine sauce

Chalk Stream Trout Supreme
smoked haddock croquette, samphire,
shallot and spinach sauce

Tarte Tatin (v)
caramelised onions, butternut squash, hazelnut and
cheddar tarte tatin, rocket and italian cheese salad

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 liver pâté, roasted potatoes, fine beans, cauliflower purée, honey glazed apricots, chicken sauce	15.5
Pork Tenderloin pan roasted, jerusalem artichoke and potato dauphinoise, cavalo nero, bourbon peppercorn sauce	15
Fish and Chips catch of the day, handcut chips, pea pesto	14.5
Tarte Tatin (v) caramelised onions, butternut squash, hazelnut and cheddar tarte tatin, rocket and italian cheese salad	13.5
Chalk Stream Trout Supreme smoked haddock croquette, samphire, shallot and spinach sauce	16
Halibut pan fried, celeriac purée, courgette, yellow heritage carrots, pepper drops, sauce vierge oil	21
Beef 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