

Pallant Restaurant

TO START

Chargrilled Ciabatta with Oil and Balsamic (v)	3
Garlic and Rosemary Olives (v)	3
Stuffed Pepperdews (v)	3
Soup (v) chargrilled local bakery bread	6
Vegetable Mezze (v) roasted beetroot hummus and hazelnut dukkah, whipped feta, pickled heritage carrots, sippets	6.5

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.

Ham Hock Bon Bon celeriac remoulade, pickled radish, apple purée, micro herbs	4.5
Rosario cured sausage, cooked in red wine with caramelised onions	4
Fritto Misto mixed fried fish with dipping sauce	5.5
Halloumi Fritte con arancia e mirtillo cranberry and orange chutney	4
Crostini con Bistecca thinly sliced rare rump steak with dolcelatte sauce	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	4

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

Natural Smoked Haddock
herb new potatoes, sautéed baby gem
and garden peas, shallot and spinach sauce

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

Stem Ginger and Honeycomb 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 peach, chicken sauce	15.5
Halibut wrapped in Serrano Ham potato and jerusalem artichoke dauphinoise, spring greens and puttanesca sauce	21
Warm Smoked Duck Salad sweet potato, charred pineapple, cashew nuts, spring onion and roquito pepper with warm pineapple and pink peppercorn dressing	14.5
Natural Smoked Haddock herb new potatoes, sautéed baby gem and garden peas, shallot and spinach 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
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