

# Pallant Restaurant

## TO START

**Chargrilled Ciabatta**  
with Smoked Mackerel Butter (v) 3

**Garlic and Rosemary Olives and Stuffed Pepperdews** (v) 3

**Soup** (v) 6  
chargrilled local bakery bread

**Flaked Smoked Mackerel** 7  
kale, sunblush tomato, olive, pine nut and butternut squash

TRADITIONAL SUNDAY ROAST  
- served 11:30am - 4:00pm

OPEN EVENINGS  
THURSDAY, FRIDAY & SATURDAY  
from 5:30pm

## 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*

**Pallotine di Agnello alla Menta e Pomodorini** 4.5  
lamb and mint meatballs with cherry tomato salsa

**Rosario** 4  
cured sausage, cooked in red wine with caramelised onions

**Fritto Misto** 5.5  
mixed fried fish with dipping sauce

**Halloumi Fritte con arancia e mirtillo** 4  
cranberry and orange chutney

**Asparagi con Prosciutto, Piselli e Servito con Uva di Anitra** 5  
asparagus, serrano, pea and duck egg crostini with wholegrain dressing

**Insalata di Zucchine, Pinoli e Parmigiano** (v) 4  
courgette, pine nut and parmesan with honey and mustard dressing

**Parmentier alla Romesco** 4  
roasted mini potatoes with a roasted pepper sauce

## MAINS

**Chicken Milanese** 14.5  
in a lemon and parmesan crumb, sweet potato, roasted baby gem, cherry tomato salsa

**Halibut** 21  
wrapped in serrano ham, new potatoes with sunblush tomatoes, capers and herb butter, samphire and crayfish sauce (without serrano ham available)

**Warm Smoked Duck Salad** 14.5  
sweet potato, charred pineapple, cashew nuts, spring onion and roquito pepper with warm pineapple and pink peppercorn dressing

**Grilled Seabass Fillet** 16  
topped with a chorizo crumb, crushed potatoes with spinach, spring onion and chorizo, red pepper coulis

**Chef's Seafood Selection** 15  
panko prawns and scampi, smoked trout and crayfish, chunky mediterranean style salad, chargrilled ciabatta, saffron aioli, smoked mackerel butter

**Roasted Bell Peppers** (v) 13.5  
stuffed with olives, cherry tomato and feta with a basil crumb, with a mediterranean style salad

**Beef Fillet** 23  
6oz cooked to your liking, creamed wild mushrooms, cavalo nero, red wine jus, white truffle oil and hand cut chips

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