

Pallant Restaurant

DESSERTS

Zabaglione chilled classic dessert flavoured with marsala wine, local raspberries, amaretti biscuits	6.5
Blood Orange and Polenta Cake greek yoghurt, crushed pistachios	6
Strawberry and Rhubarb poached rhubarb and macerated strawberries, caramelised biscuit and almond crumble, strawberry sorbet	6
Salted Caramel Affogato ice cream, topped with espresso	5.5
Handmade Chocolate Truffles served with your choice of coffee or tea	5
Caroline's Dairy Sorbet two scoops from alphonso mango, blackcurrant or lemon	5.5

UPCOMING EVENTS

Thursdays @ Pallant

why wait until the weekend? dine with us every Thursday evening from 5.30pm and enjoy two course set menu, £13.50 per person

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

Steak Nights @ Pallant

our brand new steak menu is available every Friday and Saturday from 5.30pm, including a variety of cuts to choose from accompanied by your choice of sides and sauces

Cicchetti and Prosecco Lunch

from Monday 7th May enjoy a taste of Italy at Pallant Restaurant with a fantastic lunch offer, we will be serving traditional cicchetti, the much talked about Italian tapas, all throughout May, - choose 3 cicchetti dishes and enjoy a glass of Prosecco or Iced Tea for £12.50 per person available Tuesday - Saturday 12:00pm-3:00pm

Celebration of Shellfish

Tuesday 29th May - Sunday 3rd June

seafood is the ultimate spring dish, with fresh shellfish at the top of the list. We are celebrating all week and are inviting diners to enjoy a variety of specials for lunch and dinner.

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.

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