

# Pallant Restaurant

## TO START

**Chargrilled Ciabatta** with smoked mackerel butter **3** - **Garlic and Rosemary Olives** **4**  
**Beetroot Hummus** with warm bread **3.5** - **Soup** with local bakery bread **6**

**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*

<b>Marinated Nutbourne Tomatoes (v)</b> with pickled peppers, mozzarella and micro basil	<b>4.5</b>
<b>Rosario</b> cured sausage, cooked in red wine with caramelised onions	<b>4.5</b>
<b>Cockle and Clam Popcorn</b> dusted with salted paprika, lime wedge, tartare sauce	<b>6</b>
<b>Halloumi Fries (v)</b> cranberry and orange chutney	<b>4.5</b>
<b>Serrano and Parmesan</b> with sliced pear, toasted walnuts and white truffle oil	<b>4.5</b>
<b>Asparagus and Duck Egg Crostini (v)</b> toasted ciabatta, pea pesto, wholegrain mustard dressing	<b>5</b>
<b>Roasted Sweet Potato (v)</b> chive crème fraiche, red chilli, spring onion	<b>4</b>
<b>Crab Arancini</b> deep fried crab risotto balls, roasted red pepper sauce	<b>5.5</b>

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## LUNCH PLATTERS

<b>Seafood</b> panko scampi, cockle and clam, whitebait, prawn and watermelon salad, sunblush tomato and red onion salad, chargrilled ciabatta, saffron aioli	<b>15</b>
<b>Meat and Cheese</b> selection of cured meats, marinated manchego cheese, pickled peppers, artichoke hearts, fruit chutney and chargrilled ciabatta	<b>15</b>

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## MAINS

<b>Gnocchi Parmigiana (v)</b> fusion of italian classics, tomato and mozzarella bake with potato gnocchi, basil crumb	<b>14</b>
<b>Chicken Milanese</b> roasted sweet potato, roasted baby gem, warm cherry tomato salsa	<b>14.5</b>
<b>Steak Salad</b> rare sliced chargrilled rump steak, parmentier potatoes, roquito peppers, gorgonzola cheese, balsamic glaze	<b>14.5</b>
<b>Salmon Fillet</b> rocket roasted potatoes, lemon fine beans, roasted cherry vines, chilli and orange dressing	<b>16</b>
<b>Roasted Bell Peppers (v)</b> stuffed with olives, cherry tomato and feta, basil crumb and dressed salad	<b>13.5</b>
<b>Dressed Lymington Crab</b> (subject to availability) nutbourne tomato salad, seasoned fries, chimichurri mayonnaise	<b>16.5</b>
<b>Fillet Steak</b> 6oz cooked to your liking, paprika potatoes, local asparagus, chimichurri dressing	<b>24</b>

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