

Pallant Restaurant

DESSERTS

Zabaglione chilled classic dessert flavoured with marsala wine, local raspberries, amaretti biscuits	6.5
Dark Chocolate Crème Brûlée white chocolate shortbread, local blackberries	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, raspberry or lemon	5.5

UPCOMING EVENTS

Thursdays @ Pallant

dine with us every Thursday from 5.30pm and enjoy two course set menu, £13.50 per person

Traditional Sunday Roast

our popular sunday roast is available either as a dish on its own or as a 3 course set menu for £19.95

Steak Nights @ Pallant

a variety of cuts to choose available every Friday and Saturday from 5.30pm

Cicchetti Lunch

all throughout June, 3 dishes for £12.50 per person, available Tuesday - Saturday 12:00pm-3:00pm

New Cocktail Menu!

have you tried our new Summer cocktails? Go on..treat yourself!

For further details or to make a reservation visit our website: www.pallantrestaurantandcafe.co.uk

ART ON THE WALLS

The current display features prints by Edward Bawden, 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.