

# Pallant Restaurant

## TO START

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

**Soup of the Day** 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> 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>Fritto Misto</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>Roasted Rainbow Beetroot and Rocket (v)</b> feta cheese and truffle oil	<b>5</b>
<b>Asparagus and Serrano</b> fried duck egg and pea pesto	<b>5.5</b>
<b>Roasted Sweet Potato (v)</b> chive crème fraiche, red chilli, spring onion	<b>4</b>
<b>Smoked Mackerel Fillet</b> tomato, olive and garlic butter	<b>6</b>

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## LUNCH PLATTERS

<b>Seafood</b> smoked trout salad, smoked salmon, prawn and watermelon salad, pickled cucumber, sunblush tomato and red onion, chargrilled bakery bread, 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 bakery bread	<b>15</b>

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## MAINS

<b>Sweet Potato, Aubergine and Chickpea (v)</b> caribbean inspired curry with cashew nuts, coriander and sultanas, jamaican fried dumplings	<b>14</b>
<b>Chicken</b> pan roasted breast, sweet potato, asparagus, crisp pancetta, tarragon sauce	<b>15</b>
<b>Steak Salad</b> rare sliced chargrilled rump steak, parmentier potatoes, roquito peppers, gorgonzola cheese, balsamic glaze	<b>14.5</b>
<b>John Dory</b> pan fried, fennel and hazelnut pesto arancini, sauté samphire and clams, piquillo pepper coulis	<b>16</b>
<b>Crispy Halloumi Salad (v)</b> harissa roasted mediterranean vegetables, chive crème fraîche	<b>13.5</b>
<b>Dressed Lymington Crab</b> (subject to availability) nutbourne tomato salad, seasoned fries, chimichurri mayonnaise	<b>18.5</b>
<b>Fillet Steak</b> 6oz cooked to your liking, roasted mushroom, tomato, chargrilled local asparagus, seasoned fries and peppercorn sauce	<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