



**Pallant
House
Gallery
Restaurant**

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.

To Start

Bread Selection with olive oil and balsamic 2pp

Add: Potted Duck £2 Aubergine Dip £1.5
Beetroot Smoked Salmon £2.5 Lemon & Garlic Olives £2

Mains

Farm

Twice Cooked Pork Belly 14
celeriac & cauliflower gratin, slow cooked carrots, port & redcurrant gravy

Warm Chicken Salad 12.5
marinated in ras el hanout, soaked apricot, roasted red pepper and chickpea salad, lime and coriander dressing

Rump Steak 16
6oz chargrilled, roast tomato, rocket and parmesan salad, fries and a choice of garlic butter or peppercorn sauce

Sea

Scampi and Chips 12
in a sesame panko crumb, seasoned fries, wasabi tartare

Kiln Smoked Salmon and Crayfish Salad 14
mixed grapefruit & pickled radish salad, chilli and citrus fruit dressing

Lemon Sole 16
grilled fillets on a scallop, crayfish, tomato and garden pea risotto

Field

Spinach Gnocchi 12
in a creamed spinach sauce, topped with cashews and rocket

Cannellini and Roasted Peppers 11
cannellini mash, wilted kale, artichoke, roasted red pepper, olive salsa

Burrata and Fig Salad 12
fresh burrata, a blend of mozzarella and cream, with blanched fine beans, figs, balsamic glaze

Sides

seasoned fries, new potatoes, rocket & parmesan salad,
minted green beans and garden peas 2

Desserts

Plum and Apple Crumble 6
flavoured with cinnamon, vanilla gelato

Zabaglione 6
chilled marsala flavoured dessert, quince compote, orange shortbread crumb

Homemade Truffles 4.5
with your choice of tea or coffee

Local Gelato and Sorbets 5.5
marscapone & amareno cherry gelato, vanilla gelato, butterscotch gelato, st. clements sorbet, mango & lime sorbet, peach bellini sorbet