



**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 Garlic and Rosemary Olives £2

Mains

Farm

Smoked Bacon Chop 12
sautéed new potatoes, kale and almonds,
fried duck egg, homemade tomato ketchup

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
pink 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 11
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 ice cream

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

Homemade Truffles 4.5
with your choice of tea or coffee

Local Ice Cream & Sorbet 5.5
two scoops from: bourbon vanilla, belgian chocolate, honey & ginger,
alphonso mango sorbet, raspberry sorbet