



**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.

Nibbles

Lemon & Garlic Olives £3.5 - Bakery Bread with Olive Oil, Balsamic Vinegar £2.5
Pea Pesto Dip with Tortilla Chips £3.5 - Sweet Potato & Harissa Hummus with Cheese Straws £3.5 - Crispy Fried Whitebait with Bloody Mary Mayo £5

Mains

Farm

Chicken Breast in a Lemon, Oregano & Paprika Marinade 13.5
cous cous, pepperdew and olive salad, mint raita

Cajun Rump Steak & Frites 14.5
chargrilled, seasoned fries, caesar style garnish

Venison Sausages 14
dauphinoise potatoes, braised red cabbage, cavalo nero, gravy

Sea

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

Hake Supreme 15
crushed potatoes, tenderstem broccoli, spiced coconut cream sauce

Salmon Gnocchi 13.5
kiln hot smoked salmon in a spinach, white wine & cream sauce, garnished with fresh rocket and toasted pine nuts

Field

Crispy Fried Halloumi Salad 12.5
macerated apricots, pepperdews, harissa dressing

Leek, Parsnip & Cheddar Croquette 13.5
horseradish crème fraiche, cavalo nero, macerated cranberries, pistachio crumb

Portobello Mushroom & Caramalised Onion Tarte Tatin 13.5
roasted sweet potato, tenderstem broccoli, pea & cashew nut pesto dressing

Sides

seasoned fries, new potatoes, rocket & parmesan salad, 3
minted peas and tenderstem broccoli

Desserts

Spiced Apple & Pear Crumble 6
burnt sugar & brandy gelato

Coffee Cup 6.5
pannacotta flavoured with coffee, chocolate soil, winter berry compote

Black Treacle Sponge 6
butterscotch sauce, crème anglais

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

Homemade Truffles 5.5
with your choice of tea or coffee