

# Sunday Lunch

## To Start

Complimentary Amuse Bouche

## Mains

### Pallant Sunday Roast

roast potatoes, slow cooked carrot, roasted mediterranean vegetables, creamed leeks and chorizo, red cabbage, white wine gravy

**Lemon & Herb Marinated Chicken Breast**

15

**Pan Roasted Fillet Steak**

22

### Dressed Crab

king prawn and mango salad, fries, garlic aioli

18

### Salmon Supreme

grilled asparagus, crushed potatoes, chilli & mango dressing

15

### Halloumi Salad

sweetcorn and red pepper salad, mango & red chilli dressing

13.5

## Desserts

### Stracciatella Affogato

gelato topped with sweetened espresso

6

### Blueberry & Passionfruit Eton Mess

meringue, lime chantilly cream, white chocolate

6.5

### Local Gelato and Sorbets - Two Scoops / Three Scoops

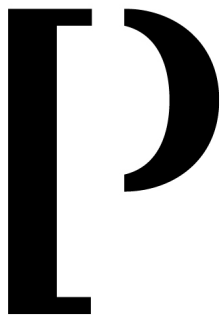
vanilla gelato, cherry gelato, pistachio gelato, salted caramel gelato, almond & orange blossom gelato, sangria sorbet, orange & lime sorbet

5.5 / 7

### Tunworth Cheese

sussex albert biscuits, pickled walnuts, red grapes

7



**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.

**Set Two Course Roast Offer**  
**Roast Chicken & Dessert £19.50**