



**Pallant
House
Gallery
Restaurant**

Please ask for information on allergens and food intolerances before placing your order. Thank You.

A service charge of 10% will be suggested on your bill. Gratuities are distributed equally amongst all members of staff.

To Start

Pallant marinated olives with bread rolls & a truffle and smoked sea salt butter	5.5
Deep fried cauliflower, harissa yoghurt	6
Smoked trout rarebit, spring onion, rocket and chive	7
Beetroot & goats cheese tartlet, rocket, horseradish mayo	6.5
Crispy fried whitebait with dill & spring onion, garlic aioli	6

Mains

Farm

Serrano, Avocado & Poached Eggs on Sourdough	11.5
avocado flavoured with lime & chilli, crisp serrano	
Sausage, Wild Mushroom & Garden Pea Risotto	14
finished with parmesan, truffle oil, herb and roasted hazelnuts	
Steak au Poivre	16
peppered rare sliced fillet steak, broccoli pesto baked tomato, seasoned fries, peppercorn sauce	

Sea

Seafood Plate	12.5
smoked salmon, mackerel pate, trout and red onion, fresh tomato salsa, pickled cucumber & dill, warm bread roll	
Lemon Sole	13.5
in a lemon and herb crumb, dressed rocket, dill tartare, fries	
Oven Roasted Salmon Fillet	16
sauté potato, garden pea, shredded gem, piquillo, white wine & spinach sauce	

Field

Jerusalem Artichoke Warmer	11
warming bowl of jerusalem artichoke soup, served with welsh rarebit on locally made brown petworth loaf	
Fried Cauliflower Salad	13
warm broad bean, garden pea, sunblush tomato & hazelnut salad, harissa yoghurt	
Arancini Bake	13.5
sweet potato & saint agur arancini, tomato sauce, grilled cheddar, pea shoots	

Desserts

Black Treacle Sponge	6.5
butterscotch sauce, vanilla mascarpone	
Apple Crumble	6.5
classic apple crumble, chai latte gelato	
Zabaglione	6.5
chilled version of an Italian classic, gingerbread crumb, pear compote	
Mocha Affogato	6
chocolate lava cake gelato topped with espresso coffee	
Local Gelato and Sorbets - Two Scoops / Three Scoops	5.5 / 7
selection of gelato and sorbets from mooka	