

Pallant Restaurant

SEAFOOD FORTNIGHT
Ending Thursday 29th June

We are welcoming the Summer season with a celebration of great British seafood and fish, showcasing classic traditional dishes bursting with fresh flavours. As an independent restaurant, our Chefs source the majority of produce from local suppliers.

STARTERS

Soup of the Day chargrilled bread	5.5
Chargrilled Ciabatta & Olives (v) sundried tomato and rosemary marinated olives, oil and balsamic dip	5
Nutbourne Tomato Bruschetta (v) garlic toasted ciabatta, basil pesto	6
Crispy Fried Baby Squid mango and lambs leaf salad, garlic and saffron mayonnaise	6.5
Smoked Duck Salad warm sliced duck breast, orange and pickled local heritage radish salad, orange and chilli dressing	8.5

MEAT

Chicken and Bacon Salad warm chargrilled chicken breast and smoked streaky bacon, pepperdew and spring onion salad, blue cheese dressing	14.5
Surf and Turf 6oz chargrilled rump steak, lemon and parmesan hand crumbed scampi, parmentier potatoes, roasted baby tomatoes, chimichurri dressing	15.5

VEGETARIAN

Local Asparagus, Sunblush Tomato and Smoked Applewood Tart (v) mixed salad garnish, waldorf dressing	13.5
Grilled Halloumi (v) dressed leaves, pickled fennel, orange segments, roasted beetroot, mint raita dressing	13

SEAFOOD

Seafood Board salmon gravadlax, prawn & watermelon, smoked trout salad, ciabatta, dressed leaf, pickled cucumber, dill marie rose	12
Fish and Chips chefs catch of the day in a light cider batter, hand cut chips, pea puree, tartare sauce	13.5
Crab and Smoked Salmon pickled fennel, sun blush tomatoes, avocado mousse, honey & mustard dressing	14
Hake Supreme oven roasted, parmentier potatoes, shredded gem, smoked streaky bacon, garden pea, prosecco sauce	14
Seafood Platter minimum of 2 people sharing pots of crayfish and summer vegetable risotto, crispy fried baby squid and hand breaded lemon and parmesan scampi, rosario and whole tiger prawns in garlic butter, served with chargrilled ciabatta and a large mixed salad	15 per person
Crab and Crayfish Gratin oven baked and served in the shell in a chive sauce, topped with a serrano and parmesan crumb, lemon butter and mixed herb new potatoes, samphire and roasted cherry tomatoes	16.5

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.

Pallant Restaurant

SEAFOOD FORTNIGHT
Ending Thursday 29th June

APERITIFS

Aperol Spritz	6.5
Pimms	6
200 ml btl Prosecco with Chambord	7.5
Bloody Mary	6

We have a selection of liqueurs and spirits available - please ask a member of staff

DESSERT COCKTAIL

Bakewell Tart Cocktail	7.5
Espresso Martini	7.5

DESSERT WINE

Moscatel Finea Antigua - La Mancha, Spain
a mixture of concentration and freshness with orangey acidity and floral aromas, powerful and surprisingly sweet.

125ml	8.5
Half Bottle	28

DESSERTS

Lemon Posset raspberry compote and fresh raspberries	5.5
Local Strawberry Custard Tart in a shortcrust pastry case with strawberry glaze and chantilly cream	6
Chocolate Coffee Cup layered coffee and chocolate mousse, served with caramel biscuit	6
Local Cheese Plate tunworth (hampshire), oxford blue (oxfordshire) and sussex charmer (sussex) cheeses served with a selection of accompaniments	7.5
Green Apple Sorbet	5

HOT DRINKS

Irish Coffee	6
Baileys Coffee	5
Napoleon	6
Coffees & Hot Chocolate selection available	From 2.4
Pot of Tea & Infusions selection available	From 2.4

PRIVATE HIRE

We offer a selection of complete catering packages for your corporate or private event at the Pallant House Gallery.

Our team of dedicated chefs will freshly prepare your menu using the best seasonal and local produce where possible.

As part of our catering service our restaurant manager and team of experienced waiting staff, will welcome you and your guests and provide a high quality front of house service throughout your event.

TRADITIONAL SUNDAY ROAST

Available every Sunday 11:30am - 4:30pm

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.