

Sunday Lunch Menu

To Start

Complimentary Amuse Bouche

miniature cauliflower and truffle soup
confit duck leg bon bon with parsnip remoulade

Main Course

Pallant Roast Chicken Breast 15
sage, shallot & cranberry stuffing, roast potatoes, parsnips, slow cooked carrots,
seasonal greens, braised red cabbage, creamed leeks with bacon, gravy

Roast Fillet of Beef 18
yorkshire pudding, roast potatoes, parsnips, slow cooked carrot, seasonal greens,
braised red cabbage, creamed leeks with bacon, gravy

Hake Supreme 15
bubble 'n' squeak, wilted spinach, tenderstem, white wine sauce

Sesame Crumbed Scampi 14
seasoned fries, lime tartare sauce

Goats Cheese and Mushroom Tarte Tatin 14
rosemary potatoes, cavalo nero, thyme and wild mushroom sauce

To Finish

Black Treacle Sponge 6.5
butterscotch sauce, vanilla mascarpone

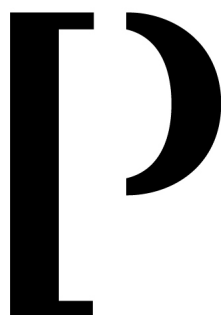
Zabaglione 6.5
chilled version of an Italian classic, gingerbread crumb, pear compote

Local Gelato and Sorbets - Two Scoops 5.5
selection of gelato and sorbets from mooka

Baileys Affogato 6
baileys flavoured gelato topped with espresso

Duo of Sussex Cheeses 7
sussex charmer and tunworth cheeses, quince, pickled walnuts, sussex
albert biscuits

Two Course Set Roast £19.50
(beef supplement £3)



**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
suggested on your bill.
Gratuities are
distributed equally
amongst all members
of staff.