



**Pallant  
House  
Gallery  
Café**

**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

## BRUNCH

served from 10am

### AVOCADO TOAST

chilli jam, lime and chives mixed with chopped avocado (vg)	7
with poached eggs (v)	8
with poached eggs and smoked bacon	9.5
with poached eggs and kiln hot smoked salmon	9.5

### SIMPLY EGGS (V)

served your way on toasted sourdough	7
add bacon/tomatoes/smoked salmon	8.5

### NUTTY GRANOLA (V)

greek yoghurt, blueberry compote, banana and mixed seeds	3.5
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## PALLANT AFTERNOON TEA

served daily 3-4pm

Choose from a classic afternoon tea, champagne afternoon tea or a bottomless afternoon tea.

Prices from £22.50pp

Ask a member of staff for more information and to book your table.

## SOMETHING SWEET

served all day

Dessert of the Day	6.5
Sponge Cakes - selection homemade daily	3.75
Fruit Scone - with jam and clotted cream	3.5
Chocolate Brownie	2.8
Blueberry Bakewell Slice	2.9
Raspberry and Coconut Flapjack (vg)	2.8
Cheese and Mustard Straws	2.5
Maple and Pecan Twists	2.5
Toasted Teacake - with butter and jam	3
Gingerbread (gf)	2.8
Gelato and Sorbet - two scoops	6

## LUNCHES

served from 12pm

### KILN HOT SMOKED SALMON WITH PICKLED CUCUMBER, PIQUILLO PEPPER & SWEET MUSTARD DRESSING

open sandwich on donker rye or gluten free bread	9.5
fresh seasonal salad	14

### SWEET POTATO FALAFEL WITH TOMATO SALSA, ROCKET & TAHINI DRESSING (VG)

floured wrap or on gluten free bread	8
fresh seasonal salad	12

### SMOKED TROUT, WATERCRESS & HORSERADISH TART

dressed salad, sweet mustard dressing	10
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### ENGLISH MATURE CHEDDAR & ARUNDEL ALE WELSH RAREBIT (V)

roasted garlic and chive coleslaw, mango chutney	9
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### TEMPURA PRAWN & SPRING VEGETABLE RISOTTO

pea shoots, sauce vierge	14
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### SMOKEY AUBERGINE TAGINE WITH LEMON & APRICOTS (VG)

dressed salad, sweet mustard dressing	13
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### PEPPERED ABERDEEN ANGUS FILLET STEAK

	18
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served pink, truffle and parmesan skin on fries, pickled vegetable salad

### ROAST CHICKEN, BACON AND MOZZARELLA SALAD

warm french style dressing	14
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### BEER BATTERED LINE CAUGHT HADDOCK AND CHIPS

tartare sauce	12.5
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### TRADITIONAL SUNDAY ROAST

served every Sunday 12-3pm