

SUNDAY LUNCH MENU

APÉRITIF	BLOODY MARY / VIRGIN MARY vodka, tomato juice, worcestshire sauce, tabasco	8 / 5.5
	CHILGROVE G&T tonic, lime and mint 50ml	9
	RHUBARB GIN ginger ale 50ml	9
	APEROL SPRITZ aperol, prosecco, soda water	7
	MIMOSA prosecco, orange juice	7

SNACKS	MARINATED OLIVES pitted olives in a marinade (vg)	3
	BREAD SELECTION with roasted pepper and aubergine dip	4
	STUFFED PEPPERDEWS stuffed with cream cheese (v)	3.5

ROASTS	GARLIC & THYME ROAST CHICKEN cranberry, fennel seed and shallot stuffing	14
	PAN ROASTED FILLET OF BEEF yorkshire pudding	18
	SPRING VEGETABLE & FETA PARCEL (V) poppy and sesame seed crust and vegetable gravy all served with roast potatoes, slow cooked carrots, local summer vegetables, chorizo creamed leeks, gravy	14

MAIN MEALS	BEER BATTERED LINE CAUGHT HADDOCK AND CHIPS tartare sauce	12.5
	SMOKED SALMON SALAD with pickled vegetables, peppers & sweet mustard dressing	14
	SPRING VEGETABLE RISOTTO WITH HALLOUMI (V) finished with sauce Vierge	13.5

SIDES	SEASONED SKIN ON FRIES	3
	FRESH SALAD WITH HOUSE DRESSING	3
	SEASONAL VEGETABLES	3

SOMETHING SWEET	DESSERT OF THE DAY chefs dessert made daily	6.5
	AFFOGATO vanilla gelato with house blend espresso	6
	CHOCOLATE BROWNIE salted caramel gelato	6
	MOOKA GELATO two scoops from our selection	6
	APPLE AND ELDERFLOWER SORBET two scoops of handmade sorbet	6



**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