

## BRUNCH

served 10-11:30

### AVOCADO TOAST

topped with chilli jam & micro herbs	7
with smoked bacon	8.5
with smoked salmon	8.5

### BREAKFAST BRIOCHE

choose from bacon rashers, pork sausages, hash brown or fried egg in a brioche roll	
one item	6
two items	7.5
three items	8

### VEGGIE BRIOCHE

hash brown, guacamole, chilli jam and fried egg	7.5
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## SIDES

seasoned fries	3
new potatoes	3
garden peas with herb butter	2
side salad	3
seasonal vegetables	3

### TRADITIONAL SUNDAY ROAST

our Sunday Lunch menu is served 12-3pm

## SOMETHING SWEET

Banoffee Pannacotta with butterscotch sauce & fudge pieces	6.5
Warm Plum and Apple Fruit Puff Pie with blackberry gelato	6.5
Affogato (vanilla gelato topped with espresso)	5.5
add Disaronno amaretto liqueur	4
Warm Chocolate Brownie & Salted Caramel Gelato	6.5
Chocolate Truffles	5.5
(served with a small coffee of your choice)	
Gelato - two scoops (vanilla, salted caramel, cherry)	6
Rhubarb or Lemon & Gin Sorbet	6

## LUNCHES

served Tuesday to Saturday 12-3

### MARINATED PRAWNS & SERRANO HAM OPEN CIABATTA WITH SPICED BLOODY MARIE ROSE CREAM CHEESE

open sandwich on ciabatta bread or gluten free bread	9.5
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### WARM SMOKED TROUT, WATERCRESS & HORSERADISH TART

dressed salad, coleslaw, sweet mustard dressing (add new potatoes £3)	9
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### ENGLISH MATURE CHEDDAR & ARUNDEL ALE WELSH RAREBIT

dressed salad, coleslaw, mango chutney	10
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### FILLETS OF LYME BAY PLAICE WITH PIQUILLO PEPPERS

roasted new potatoes, courgette, kale, spinach cream sauce, crispy capers	15.5
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### CRISPY FRIED ARTICHOKE HEARTS

butterbean mash, kale, tomato sauce, toasted seeds	13
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### FILLET STEAK WITH PEPPERCORN SAUCE

sliced and served pink with truffle, parmesan and herb crumbed mushroom and seasoned fries	18
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### FRAGRANT SPICED CHICKEN SALAD

smoked garlic roasted swede and parsnip, mint and mango dressing	14
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### BEER BATTERED LINE CAUGHT HADDOCK AND CHIPS

tartare sauce	13.5
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### CARAMELISED ONION, WILD MUSHROOM & GOATS CHEESE OPEN PUFF PASTRY TART

fine bean and hazelnut salad	13
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Please ask for information on allergens and food intolerances before placing your order. Thank you.

A discretionary service charge of 12.5% will be added to your bill. Gratuities are distributed equally amongst all members of staff

## LONG DRINKS

All of our long drinks are served 50ml - as they should be!

<b>Chilgrove Classic G&amp;T</b>	<b>9</b>
<b>Rhubarb Gin with Ginger Ale</b>	<b>9</b>
<b>Pallant Bloody Mary</b>	<b>8</b>
<b>Virgin Mary</b> - non alcoholic	<b>5.5</b>
<b>Aperol Spritz</b> - aperol, prosecco & soda	<b>7</b>
<b>Mimosa</b> - prosecco and orange juice	<b>7</b>
<b>Disaronno Fizz</b> - amaretto liqueur, lemon, soda water	<b>8</b>

\*25ml measures available on request

## WINE LIST

WHITE	175ml / Carafe / Bottle	
<b>Pieno Sud Blanco</b> Italy   2019	<b>5.10 / 13.50 / 18.50</b>	
<b>Sauvignon Blanc</b> Fiddlehead   New Zealand   2019	<b>7.00 / 18.50 / 25.00</b>	
<b>Pinot Grigio</b> Castel Firmian   Italy   2018	<b>7.10 / 19.15 / 25.75</b>	
<b>Chablis</b> Domaine Jean-Marc Brocard   France   2018	<b>40.00</b>	
RED		
<b>Pieno Sud Rosso</b> Italy   2018	<b>5.10 / 13.50 / 18.50</b>	
<b>Pinot Noir Reserva</b> Morandé Pionero   Chile   2019	<b>6.50 / 16.85 / 22.75</b>	
<b>Malbec</b> Norton Lo Tengo   Argentina   2019	<b>7.10 / 19.15 / 25.75</b>	
ROSÉ		
<b>Grenache Rose</b> France   2019	<b>5.90 / 15.50 / 21.50</b>	
SPARKLING	125ml	Bottle
<b>Prosecco</b> Ca' del Console   Italy	<b>6.50</b>	<b>25.00</b>
<b>Blanc de Blancs</b> Tinwood   Chichester, England   2018	<b>9.50</b>	<b>47.00</b>

\*wines sold by the glass available as 125ml on request

### PALLANT AFTERNOON TEA

served daily 3-4pm

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

Prices from £22.50pp

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

## BEER AND CIDER

<b>Arundel Brewery Helles Lager</b> - 4.2% ABV	440ml	<b>6</b>
<b>Arundel Brewery Sussex Gold</b> - 4.2% ABV	500ml	<b>6</b>
<b>Crabbies Ginger Beer</b> - 4.0% ABV	500ml	<b>6</b>
<b>Wyld Wood Organic Medium Cider</b> - 6% ABV	500ml	<b>6</b>
<b>Daura Gluten Free Lager</b> - 5.4% ABV	330ml	<b>4.2</b>
<b>Heineken Zero Alcohol Free</b> - 0.05% ABV	330ml	<b>3.5</b>

## SOFT DRINKS

<b>Sparkling Rhubarb</b> - blended with crisp apple	330ml	<b>2.5</b>
<b>Sparkling Elderflower</b> - with pressed lemons and apples	330ml	<b>2.5</b>
<b>Ginger Ale</b>	200ml	<b>2.5</b>
<b>Sparkling Apple</b>	330ml	<b>2.5</b>
<b>Classic Coke</b>	330ml	<b>2.8</b>
<b>Diet Coke</b>	330ml	<b>2.5</b>
<b>Limonata</b>	330ml	<b>2.5</b>
<b>Glass of Juice</b> - orange / apple / tomato		<b>2.8</b>

## SOUTH DOWNS WATER

<b>Still</b>	750ml	<b>3</b>
<b>Sparkling</b>	750ml	<b>3</b>

## TEA & COFFEE

### PALLANT HOUSE GALLERY BLEND

Americano ▪ Latte ▪ Cappuccino ▪ Flat White ▪ Espresso from **2.5**  
Hot Chocolate ▪ Mocha

### TEAPIGS

Everyday ▪ Earl Grey ▪ Peppermint ▪ Chamomile ▪ Green from **2.5**  
Fruit ▪ Roobios & Honey

### UPCOMING EVENTS

#### French Night

our latest pop up is a French themed evening on 29th & 30th October

#### Christmas Parties

enquire within for the perfect space to host your work or family Christmas celebrations



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