

SAMPLE 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

NIBBLES	OLIVES	3
	CHARGRILLED BREAD oil & balsamic	3.5
	LEMON & HERB HUMMUS chargrilled bread	4

ROASTS	LEMON & THYME ROAST CHICKEN	14
	PAN ROASTED FILLET OF BEEF yorkshire pudding both served with roast potatoes, slow cooked carrots, summer vegetables, chorizo creamed leeks & gravy	18
	MEDITERRANEAN VEGETABLE OPEN PARCEL (V) roast potatoes, slow cooked carrot, gravy	14

MAIN MEALS	PRAWN, SERRANO HAM & PIQUILLO SALAD honey & mustard dressing	14
	SMOKED TROUT, WATERCRESS & HORSERADISH TART dressed Salad, coleslaw, mango chutney	13.5
	CRISPY FRIED ARTICHOKE (V) butterbean mash, romesco sauce, kale, mixed seeds and micro herbs	13

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

SOMETHING SWEET	BLUEBERRY BAKEWELL & CHERRY GELATO	6.5
	ZABAGLIONE & SUMMER BERRIES chilled italian classic flavoured with marsala	6.5
	MOOKA GELATO & SORBET ask server for todays flavours	6
	ORANGE PANNACOTTA 'CHEESECAKE' with passionfruit puree	6.5
	CHOCOLATE TRUFFLES AND COFFEE your choice of coffee with a trio of dark chocolate truffles	5.5



**Pallant
House
Gallery
Café**

**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