

## LUNCHES

served Tuesday to Saturday 12-3

**WARM TOMATO, CHIPOTLE CHILLI & SLICED PORTOBELLO MUSHROOM SALSA ON TOAST, TOPPED WITH A FRIED DUCK EGG** 9  
served on toasted focaccia or gluten free bread  
(add seasoned fries £3)

**WARM SMOKED TROUT, WATERCRESS & HORSERADISH TART** 10  
dressed salad, coleslaw, sweet mustard dressing  
(add new potatoes or seasoned fries £3)

**WOOKEY HOLE MATURE CHEDDAR & ARUNDEL ALE WELSH RAREBIT** 9  
dressed salad, coleslaw, mango chutney  
(add new potatoes or seasoned fries £3)

**FILLETS OF LYME BAY PLAICE WITH PIQUILLO PEPPERS** 15.5  
roasted new potatoes, courgette, kale, spinach cream sauce, crispy capers

**BUTTERNUT SQUASH, LEEK & PARMESAN RISOTTO** 13  
crispy sage leaves, lemon oil

**TWICE COOKED PORK BELLY WITH CRISPY CRACKLING AND HERBED NEW POTATOES** 16  
shallots, fennel and greens, blackberry compote, apple brandy & mustard sauce

**SMOKED SALMON & CRAYFISH SALAD** 13  
orange and pickled radish salad, sweet chilli

**BEER BATTERED LINE CAUGHT HADDOCK AND CHIPS** 13.5  
tartare sauce  
(add garden peas in a garlic and herb butter £2)

**RARE SLICED RUMP STEAK OPEN SANDWICH WITH BLUE DOLCELATTE** 12  
wilted spinach and red onion and garlic butter on Sød bakery bread  
(add seasoned fries £3)

## DESSERTS

**BANOFFEE PANNACOTTA** 6.5  
butterscotch sauce, banana, fudge pieces

**WARM PLUM AND APPLE PUFF PASTRY PIE** 6.5  
blackberry gelato

**AFFOGATO** 5.5  
vanilla gelato topped with espresso  
(add Disaronno amaretto liqueur £2)

**WARM CHOCOLATE BROWNIE** 6.5  
salted caramel gelato

**CHOCOLATE TRUFFLES** 5.5  
served with a small coffee of your choice

**MOOKA GELATO** 6  
two scoops from: vanilla, salted caramel, cherry, blackberry)

**RHUBARB OR LEMON & GIN SORBET** 6  
two scoops

### TRADITIONAL SUNDAY ROAST

our Sunday Lunch menu is served 12-3pm

## AFTERNOON TEA

served Tuesday to Saturday 3-4pm

\*booking required with 24 hours notice

### DINE IN STYLE IN THE UNIQUE SETTING OF PALLANT HOUSE GALLERY

You will be served a selection of delicious savoury sandwiches, fruit scones with jam and clotted cream and decadent handmade sweet treats. Our house blend of coffee and TeaPigs selection come as standard but why not indulge yourself with optional upgrades of local sparkling Tinwood, or for that extra special occasion; bottomless alcoholic drinks including bubbles and gin.



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 **2.6**  
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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