

LUNCHES

served Tuesday to Saturday 12-3

LIGHT LUNCHES

GUINNESS & ENGLISH CHEDDAR WELSH RAREBIT £ 9

dressed salad, coleslaw, mango chutney
(add new potatoes or seasoned fries £3)

WARM SMOKED TROUT, CARAMELISED ONION & CHEDDAR TART 10

salad, coleslaw, chilli dressing
(add new potatoes or seasoned fries £3)

EGGS ROYALE OR BENEDICT 9.5

poached eggs on toasted english muffin with your choice of smoked salmon or bacon, rocket and hollandaise sauce

GARLIC SAUTEED GREEN BEAN, COURGETTE & BEETROOT SALAD WITH MAPLE HARISSA DRESSING 11

fresh red onion baby leaf salad
(add tempura prawns £4)

BEER BATTERED FILLET OF LINE CAUGHT HADDOCK AND CHIPS 14

tartare sauce, minted peas

MAIN MEALS

WALNUT CRUSTED GOATS CHEESE ON A CHESTNUT MUSHROOM & SPINACH GNOCCHI 14

truffle oil, fresh micro herbs

OVEN BAKED HAKE SUPREME WITH SPINACH & DILL CREAM SAUCE 16.5

herby crushed potatoes, lemon fine beans

PAN ROASTED FILLET STEAK WITH PORT & WHOLEGRAIN MUSTARD GRAVY 19.5

jerusalem artichoke mash, carrot puree, seasonal greens

DESSERTS

PLEASE ASK A MEMBER OF STAFF TO SEE OUR DAILY CHANGING DESSERT MENU

SUNDAY LUNCH

served every Sunday 12-3

*booking recommended

"AN ELEGANT AND DELICIOUS SUNDAY LUNCH"

Our popular Sunday roast features two meats, including a pan roasted fillet steak, as well as a vegetarian option every week. Both sittings on Sunday's can get booked up quickly, so reservations are recommended to avoid disappointment. A sample of our menu can be found on our website but changes weekly, ask a member of staff for more information or to reserve a table.

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 make your server aware and ask for information on allergens and food intolerances before placing your order. Please note that we cannot guarantee an allergen-free environment. Thank you.

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