

## LUNCH MENU

served Tuesday to Saturday 12-3



Please make your server aware and ask for information on allergens and food intolerances before placing your order. Please note; all allergens are present in our kitchen, we have strict procedures in place but 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

### LIGHT LUNCHES

£

**GUINNESS & ENGLISH CHEDDAR WELSH RAREBIT (V)** 9.5

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

**WARM SMOKED TROUT, CARAMELISED ONION & CHEDDAR TART** 10.5

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

**PALLANT PLOUGHMANS (V)** 12.5

cheddar, brie, blue cheese, celeriac remoulade, pickled onion, salad, pickle, truffle & sea salt baguette

**GARLIC SAUTEED GREEN BEAN, COURGETTE & BEETROOT SALAD WITH MAPLE HARISSA DRESSING (VG)** 13

fresh red onion baby leaf salad

**WARM GOATS CHEESE SALAD WITH HONEY (V)** 14

asparagus and artichoke salad, walnuts, balsamic

**SEAFOOD WITH NORDIC RYE BREAD** 14.5

smoked salmon, marinated crayfish tails, smoked mackerel, beetroot & horseradish, pickled vegetables, dill mayo

**BEER BATTERED FILLET OF LINE CAUGHT HADDOCK AND CHIPS** 15.5

tartare sauce, minted peas

### SET LUNCHES

£22.5

Enjoy complimentary pitta bread with red pepper & almond dip, a main course below, followed by any dessert.

**PORTOBELLO MUSHROOM 'KYIV' (VG)**

sweet potato mash, roasted broccoli, garlic and herb butter

**OVEN BAKED SALMON**

roasted new potatoes, sunblush tomato, spinach & garden peas in a cream sauce

**CHICKEN MILANESE**

crumbed chicken breast, nutbourne tomato, mozzarella, olive and grape salad, basil oil, rocket

### DESSERTS

£

**BANOFFEE TRIFLE**

banana and butterscotch flavoured dessert

7

**PIMMS MARINATED STRAWBERRIES**

coconut sorbet, fresh mint

7

**WARM CHOCOLATE BROWNIE**

cherry gelato

6.5

**KAHLUA AFFOGATO**

6

**GELATO BOWL - TWO SCOOP/THREE SCOOP**

vanilla, cherry, strawberry, salted caramel, honeycomb, kahlua

6/8

**APPLE & ELDERFLOWER SORBET**

6

## 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>8.5</b>
<b>Virgin Mary</b> - non alcoholic	<b>5.5</b>
<b>Aperol Spritz</b> - aperol, prosecco & soda	<b>8</b>
<b>Peach Bellini</b> - prosecco and peach pureé	<b>7.5</b>
<b>Classic Pimms</b> - pimms, lemonade, fruit garnish	<b>8.5</b>

*\*25ml measures available on request*

## WINE LIST

WHITE	175ml / Carafe / Bottle
<b>Pieno Sud Blanco</b> Italy   2020	<b>5.70 / 15.00 / 21.00</b>
<b>Sauvignon Blanc</b> Buitenverwachting Buiten Blanc   SA   2020	<b>8.30 / 20.00 / 27.00</b>
<b>Chardonnay</b> Santa Alegria   Chile   2021	<b>6.80 / 17.50 / 24.00</b>
RED	175ml / Carafe / Bottle
<b>Pieno Sud Rosso</b> Italy   2020	<b>5.70 / 15.00 / 21.00</b>
<b>Pinot Noir</b> Morandé Pionero   Chile   2020	<b>8.20 / 19.00 / 27.00</b>
<b>Montepulciano d'Abruzzo</b> Angelo   Italy   2019	<b>7.90 / 18.00 / 26.00</b>
ROSÉ	175ml / Carafe / Bottle
<b>Grenache Rose</b> France   2020	<b>6.50 / 16.50 / 23.00</b>
<b>Pink Diesel</b> Bendol, Provence   2021	<b>11.00 / 31.00 / 39.00</b>
SPARKLING	125ml      Bottle
<b>Prosecco</b> Ca' del Console   Italy	<b>7.50      30.00</b>
<b>Blanc de Blancs</b> Tinwood   Chichester, England	<b>12.00      55.00</b>

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

## BEER AND CIDER

<b>Arundel Helles of a Life Lager</b> - 4.2% ABV	440ml	<b>6.5</b>
<b>Arundel Brewery Sussex Gold</b> - 4.2% ABV	500ml	<b>6.5</b>
<b>Crabbies Ginger Beer</b> - 4.0% ABV	500ml	<b>6.5</b>
<b>Wyld Wood Organic Medium Cider</b> - 6% ABV	500ml	<b>6.5</b>
<b>Gluten Free Peroni Lager</b> - 5.1% ABV	330ml	<b>4.7</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>2.75</b>
<b>Sparkling Elderflower</b> - with pressed lemons and apples	330ml	<b>2.75</b>
<b>Ginger Beer</b>	330ml	<b>2.75</b>
<b>Sparkling Apple</b>	330ml	<b>2.75</b>
<b>Raspberry Ice Tea</b>		<b>2.75</b>
<b>Classic Coke</b>	330ml	<b>2.85</b>
<b>Diet Coke</b>	330ml	<b>2.75</b>
<b>Limonata</b>	330ml	<b>2.75</b>
<b>Glass of Juice</b> - orange / apple / tomato		<b>2.75</b>

## SOUTH DOWNS WATER

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

## TEA & COFFEE

<b>PALLANT HOUSE GALLERY BLEND</b>	from	<b>2.5</b>
Americano ▪ Latte ▪ Cappuccino ▪ Flat White ▪ Espresso ▪ Hot Chocolate ▪ Mocha		
<b>THE TEA &amp; BISCUIT CLUB, ARUNDEL</b>		<b>2.65</b>
English Breakfast ▪ Earl Grey ▪ Peppermint ▪ Chamomile ▪ Mae Feng Green Tea ▪ Raspberry Parfait ▪ Decaffeinated		



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