

## LUNCHEs

served Tuesday-Saturday 12-3pm

**WHILE YOU WAIT** NOCELLA DEL BELICE OLIVES £3.5 | VEGETABLE CRISPS £2.5 | ROSEMARY ROASTED ALMONDS £4

### CLASSIC WELSH RAREBIT

dressed salad garnish, coleslaw, mango chutney

£12

(add fries or new potatoes - £3.5)

### RICOTTA, SLOW BAKED CHIPOTLE PORTOBELLO MUSHROOM, PIQUILLO PEPPER & TOMATO

rocket, warm pitta bread, almond, onion seed and sesame crumb

£12

(plant based alternative to ricotta available on request)

### DEVILLED CRAB ON SOURDOUGH TOAST WITH FRIES

white crab meat, celery, red pepper, sriracha mayonnaise, salad garnish

£18

### WARM SMOKED MACKEREL FILLETS

new potatoes, beetroot & rosemary, roasted baby gem, café de Paris butter

£16

### FISH & CHIPS

beer battered line caught haddock, dill, fries, fennel tartare, lemon

£16.5

### BAKED CAMEMBERT 'PLOUGHMANS'

dressed salad, pickle, Nelly's Farm black pudding scotch egg, pickled onion, cornichons, Sødt baguette

£15

### STEAK AND BRIGHTON BLUE CHEESE SALAD

steak of the day served pink, sunblush tomatoes, red onion, baby leaves, croutons, cumberland glaze

£20

### PARSNIP & CARAMELISED ONION TARTE TATIN

braised red cabbage, slow cooked carrot, peppercorn sauce

£15

(vegan gravy alternative to peppercorn sauce available on request)

## DESSERTS

### PORT POACHED PEAR

vanilla pod ice cream, oat crumb, red wine syrup

£8

### LEMON POSSET TART

raspberry compote

£8

### WARM CHOCOLATE BROWNIE

biscoff ice cream, white chocolate shavings

£8

### MOCHA SWIRL AFFOGATO

gelato topped with espresso

£6.5

### CHAMPAGNE SORBET

one scoop £4

### NEW FOREST ICE CREAM

vanilla pod

coffee mocha swirl

biscoff

honeycomb & chocolate ripple

black cherry

two scoops of your choice

£6.5

## "AN ELEGANT AND DELICIOUS LUNCH"

Enjoy our Sunday roast, featuring two meat options; including a fillet of beef as well as a tempting vegetarian option. Our roast is always popular, so reservations are recommended.

Served every Sunday 12-3pm.

Please make your server aware and ask for information on allergens and food intolerances before placing your order. All of our menus are created in-house and we are happy to share our recipes for those with specific allergy or dietary requirements to make informed choices, but unfortunately cannot guarantee that our food is 100% free from allergens as we use them throughout our menus.

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

## GINS

<b>Nicholson Original G&amp;T</b> - fevertree tonic - 50ml	<b>10</b>
<b>Nicholson Blood Orange</b> - fevertree tonic - 50ml	
<b>Rhubarb and Ginger Gin</b> - Edinburgh gin, ginger ale - 50ml	
<b>Pallant Bloody Mary</b> - Nicholson Gin, Bloody Bens, tomato juice	
<b>Rhubarb Bellini</b> - prosecco, rhubarb & ginger gin	
<b>Nicholson Tom Collins</b> - finished with victorian lemonade	

## WINE LIST

WHITE	175ml / 250ml / Bottle	
<b>Pieno Sud Bianco</b> Italy	<b>6.50</b>	<b>9.90 / 24.00</b>
<b>Sauvignon Blanc</b> Buitenverwachting Buiten Blanc   SA	<b>9.00</b>	<b>12.90 / 31.00</b>
<b>Chardonnay Reserva</b> Poco Mas   Chile	<b>8.20</b>	<b>11.70 / 28.50</b>
RED	175ml / 250ml / Bottle	
<b>Pieno Sud Rosso</b> Italy	<b>6.50</b>	<b>9.90 / 24.00</b>
<b>Pinot Noir</b> Morandé Pionero   Chile	<b>8.90</b>	<b>12.60 / 30.00</b>
<b>Montepulciano d'Abruzzo</b> Angelo   Italy	<b>8.60</b>	<b>12.30 / 29.50</b>
ROSÉ	175ml / 250ml / Bottle	
<b>Grenache Rose</b> France	<b>8.20</b>	<b>11.70 / 28.50</b>
SPARKLING	100ml	Bottle
<b>Prosecco</b> Ca' del Console   Italy	<b>7.00</b>	<b>35.00</b>
<b>Blanc de Blancs</b> Tinwood   West Sussex	<b>10.00</b>	<b>65.00</b>
<b>English Sparkling Rosé</b> Wiston Estate   West Sussex		<b>70.00</b>

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

## BEER AND CIDER

<b>Arundel Brewery Sussex Gold</b> - 4.2% ABV	500ml	<b>6.5</b>
<b>Brewdog Lost Planet First Lager</b> - 4.5% ABV	440ml	<b>5</b>
<b>Inch's Apple Cider</b> - 4.5% ABV	440ml	<b>4.5</b>
<b>Gluten Free Brewdog Punk IPA</b> - 5.4% ABV	330ml	<b>5</b>
<b>Alcohol Free Corona Cero</b> - 0.05% ABV	330ml	<b>3.5</b>

## SOFT DRINKS

<b>Sparkling Rhubarb</b> - blended with crisp apple	330ml	<b>3.5</b>
<b>Sparkling Elderflower</b> - with pressed lemons and apples	330ml	<b>3.5</b>
<b>Virgin Bloody Mary</b>		<b>5</b>
<b>Ginger Beer</b>	330ml	<b>3.5</b>
<b>Victorian Lemonade</b>	275ml	<b>3.5</b>
<b>Raspberry or Peach Iced Tea</b>		<b>3.5</b>
<b>Classic Coke</b>	330ml	<b>3.5</b>
<b>Diet Coke</b>	330ml	<b>3.5</b>
<b>Fruit Juice - orange or apple</b>	250ml	<b>3.5</b>
<b>Southdown Water - still or sparkling</b>	750ml	<b>4</b>

## TEA & COFFEE

### PALLANT HOUSE GALLERY BLEND

Double Espresso	<b>2.0</b>
Americano	<b>3.0</b>
Latte	<b>3.7</b>
Cappuccino	<b>3.7</b>
Flat White	<b>3.5</b>
Hot Chocolate	<b>3.7</b>
Mocha	<b>3.9</b>
Chai Latte	<b>3.7</b>
Glebe Farm Oat Milk (supplement)	<b>0.3</b>

### THE TEA & BISCUIT CLUB, ARUNDEL

**2.8**  
English Breakfast ▪ Earl Grey ▪ Peppermint ▪ Chamomile ▪  
Mao Feng Green Tea ▪ Raspberry Parfait ▪ Decaffeinated



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