

# SUNDAY ROAST MENU

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<b>NIBBLES</b>	<b>NOCELLA DEL BELICE OLIVES</b>	<b>3.5</b>
	<b>ROSEMARY ROASTED ALMONDS</b>	<b>4</b>

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<b>ROASTS</b>	<b>ROAST FILLET OF BEEF WITH HORSERADISH</b>	<b>24</b>
	<b>ROAST BELLY OF PORK WITH APPLE SAUCE</b>	<b>19</b>
	<b>NUT ROAST</b>	<b>18</b>
	<i>served with fennel roasted potatoes, slow cooked carrots, braised red cabbage, tenderstem broccoli, Yorkshire pudding, greens, leeks in cheese sauce, red wine gravy</i>	

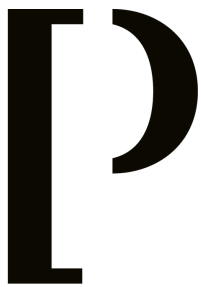
*Our roast meats are cooked to order, please allow cooking time, particularly during busy periods. Thank You.*

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<b>LUNCHES</b>	<b>FISH AND CHIPS</b>	<b>16.5</b>
	beer battered line caught haddock, dill, fries, fennel tartare, lemon	
	<b>PORTOBELLO &amp; CHIPOTLE GNOCCHI</b>	<b>14</b>
	potato gnocchi, roasted portobello mushroom in a piquillo pepper, tomato and chipotle sauce	

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<b>SOMETHING SWEET</b>	<b>PORT POACHED PEAR</b>	<b>8</b>
	oat crumb, vanilla ice cream, red wine syrup	
	<b>LEMON POSSET TART</b>	<b>8</b>
	raspberry compote	
	<b>WARM CHOCOLATE BROWNIE</b>	<b>8</b>
	biscoff ice cream, white chocolate shavings	
	<b>MOCHA SWIRL AFFOGATO</b>	<b>6.5</b>
	ice cream topped with espresso	
	<b>CHAMPAGNE SORBET</b>	<b>4</b>
	one scoop	
	<b>NEW FOREST ICE CREAM</b>	<b>6.5</b>
	<i>two scoops of your choice</i> vanilla pod, mocha swirl, honeycomb chocolate swirl, black cherry, biscoff	



**Pallant  
House  
Gallery  
Café**

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