

# LUNCH MENU

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<b>WHILST YOU WAIT</b>	<b>NOCELLA DEL BELICE OLIVES</b>	<b>3.5</b>
	<b>ROSEMARY ROASTED ALMONDS</b>	<b>4</b>
	<b>WARM BAKED BAGUETTE WITH SUSSEX BUTTER</b>	<b>3</b>
	<b>SWEET PEPPERDEWS STUFFED WITH FETA</b>	<b>3.5</b>

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<b>MAIN MEALS</b>	<b>HOT HALLOUMI SALAD</b>	<b>16</b>
	grilled with honey infused with chilli, salad of olives, tomatoes, roasted red onion & pepper, tzatziki	
	<b>HAKE SUPREME</b>	<b>20</b>
	oven roasted, tenderstem broccoli, potato fondant, sauce Noilly Prat	
	<b>FISH AND CHIPS</b>	<b>16.5</b>
line caught haddock in beer batter, skin on fries, salad garnish, dill, lemon, tartare sauce		
<b>CHARRED COURGETTE &amp; AUBERGINE</b>	<b>17</b>	
green coconut sauce, cashew nuts, crispy seaweed, Thai spiced potatoes		
<b>PANKO CRUMBED CHICKEN</b>	<b>18</b>	
roasted rosario and puttanesca sauce, rocket, manchego and a choice of fries, garlic & rosemary roasted new potatoes or salad		

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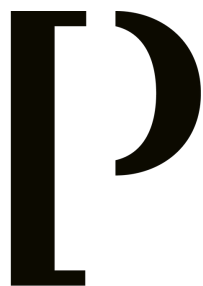
<b>LIGHTER LUNCHES</b>	<b>WELSH RAREBIT</b>	<b>13</b>
	vintage 24 month aged cheddar and British ale rarebit, salad garnish, red cabbage slaw, mango chutney	
	<b>SMOKED SCARMOZA &amp; CAPONATA OPEN FOCCACCIA</b>	<b>14</b>
	pesto, rocket, seasoned fries	

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Please be advised that our fries are cooked in a fryer which is also used to cook meat and fish products

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<b>SOMETHING SWEET</b>	<b>TIRAMISU CHEESECAKE</b>	<b>8</b>
	layered coffee & marscapone on a biscuit base	
	<b>ROTE GRÜTZE</b>	<b>7.5</b>
	berry compote, vanilla ice cream, pistachios	
	<b>CHEESE &amp; CRACKERS</b>	<b>7</b>
	cave aged cheddar, plum chutney, cranberry toast, apple	
<b>WARM CHOCOLATE BROWNIE</b>	<b>8</b>	
biscoff ice cream, toffee sauce, white chocolate shavings		
<b>GIN AND PINK GRAPEFRUIT SORBET</b>	<b>5</b>	
one scoop made in the New Forest with Twisted Nose gin		
<b>NEW FOREST ICE CREAM</b>	<b>7</b>	
two scoops of your choice vanilla pod, mocha 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

# DRINKS

<b>GINS</b>	<b>NICHOLSON ORIGINAL G&amp;T</b> fevertree tonic   50ml	10
	<b>RHUBARB &amp; GINGER GIN</b> ginger ale   50ml	10
	<b>NICHOLSON BLOOD ORANGE</b> fevertree tonic   50ml	10
	<b>RHUBARB BELLINI</b> prosecco, rhubarb and ginger gin	10
	<b>BLOODY MARY</b> nicholson original, bloody bens, tomato juice	10

<b>SPARKLING</b>	<b>PROSECCO</b> Ca' del Console   Italy	100ml / Bottle 7.00 / 35.00
	<b>BLANC DE BLANCS</b> Tinwood   West Sussex, England	10.00 / 65.00
	<b>ENGLISH SPARKLING ROSÉ</b> Wiston Estate   West Sussex	75.00

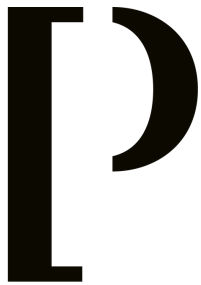
<b>WHITE WINE</b>	<b>PIENO SUD BIANCO</b> Italy	175ml / 250ml / Bottle 6.50 / 9.90 / 24.00
	<b>SAUVIGNON BLANC</b> Buitenverwachting Buiten Blanc   SA	9.00 / 12.90 / 31.00
	<b>CHARDONNAY RESERVA</b> Poco Mas   Chile	8.20 / 11.70 / 28.50

<b>RED WINE</b>	<b>PIENO SUD ROSSO</b> Italy	175ml / 250ml / Bottle 6.50 / 9.90 / 24.00
	<b>PINOT NOIR</b> Morandé   Chile	8.90 / 12.60 / 30.00
	<b>MONTEPULCIANO D'ABRUZZO</b> Angelo   Italy	8.60 / 12.30 / 29.50

<b>ROSE</b>	<b>GRENACHE</b> France	175ml / 250ml / Bottle 8.20 / 11.70 / 28.50
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<b>BEER &amp; CIDER</b>	<b>BREWDOG LOST PLANET FIRST LAGER</b> 4.5% ABV   440ml	5
	<b>SUSSEX GOLD</b> Arundel Brewery   4.2% ABV   500ml	6.5
	<b>INCH'S APPLE CIDER</b> 4.5% ABV   440ml	4.5
	<b>GLUTEN FREE BREWDOG PUNK IPA</b> 5.4% ABV   330ml	5
	<b>ALCOHOL FREE CORONA CERO</b> 0.05% ABV   330ml	3.5

<b>SOFT DRINKS</b>	<b>SPARKLING RHUBARB - BLENDED WITH APPLE (330ML)</b>	3.5
	<b>SPARKLING ELDERFLOWER - WITH PRESSED LEMON &amp; APPLE (330ML)</b>	3.5
	<b>CLASSIC COKE (330ML)</b>	3.5
	<b>DIET COKE (330ML)</b>	3.5
	<b>VICTORIAN LEMONADE (275ML)</b>	3.5
	<b>RASPBERRY OR PEACH ICED TEA</b>	3.5
	<b>FRUIT JUICE - APPLE OR ORANGE (250ML)</b>	3.5
<b>SOUTH DOWNS STILL OR SPARKLING WATER (750ML)</b>	4	



**Pallant  
House  
Gallery  
Café**

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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