

SET SUNDAY ROAST MENU

£24.5 PER PERSON

Enjoy a two course lunch with nibbles for the table to share followed by a delicious roast.
Why not finish your lunch with an optional dessert or coffee off our weekday menu.

NIBBLES

FOR THE TABLE TO SHARE

Sødt toasted original sourdough
Netherend Farm Salted Butter
Nocella Del Belice Olives
Rosemary Roasted Almonds
Taramasalata
Black Olive Tapenade

MAIN COURSE

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

ROAST FILLET OF BEEF WITH HORSERADISH

(£5 supplement)

PAN ROASTED CHICKEN BREAST & CRANBERRY SAUCE

NUT ROAST WITH VEGETARIAN GRAVY

all served with roasted potatoes, slow cooked carrots, braised red cabbage, tenderstem broccoli, Yorkshire pudding, greens, leeks in cheese sauce, red wine gravy

FISH AND CHIPS WITH TARTARE SAUCE

with salad garnish, lemon, dill

PALLANT HOUSE SALAD

salad of olives, tomatoes, pepper, red onion and cashew pesto topped with your choice of chicken, scarmoza caponata stuffed peppers or sliced fillet of beef served pink (£5 supplement for beef)



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