

SUNDAY ROAST MENU

WHILST YOU WAIT	NOCELLA DEL BELICE OLIVES & CREAM CHEESE STUFFED PEPPERDEWS	6.5
	TARAMASALATA WITH TOASTED SØDT SOURDOUGH	6.5
	ROSEMARY ROASTED ALMONDS	4

ROASTS	ROAST FILLET OF BEEF WITH HORSERADISH	24
	ROAST CHICKEN BREAST WITH CRANBERRY SAUCE	19
	NUT ROAST	19

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

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

LUNCHES	FISH & CHIPS	17
	beer battered line caught haddock, dill, fries, fennel tartare, lemon	
	HOT HALLOUMI SALAD	16
	grilled with honey and chilli, salad of olives, tomatoes, roasted pepper and red onion, tzatziki	

SOMETHING SWEET	RHUBARB & ELDERFLOWER PANNACOTTA	8
	vanilla pannacotta, rhubarb & elderflower compote	
	WARM CHOCOLATE BROWNIE	8
	biscoff ice cream, toffee sauce, white chocolate shavings	
	ROTE GRÜTZE	7.5
	berry compote, vanilla ice cream, pistachios	
	GIN AND PINK GRAPEFRUIT SORBET	5
	one scoop	
	NEW FOREST ICE CREAM	7
	two scoops of your choice vanilla pod, mocha swirl, black cherry, biscoff	

P

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 as all allergens are used in our kitchen and from our suppliers, we cannot guarantee that any of our food is 100% free from a specific allergen and many of our ingredients have 'may contain' warnings.

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