

# SUMMER SUNDAY MENU

SERVED 12-3PM

PLEASE ASK TO SEE OUR KIDS MENU

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<b>WHILST YOU WAIT</b>	<b>NAPOLI MARINATED MIXED OLIVES</b>	<b>3.5</b>
	<b>ROSEMARY ROASTED ALMONDS</b>	<b>4</b>
	<b>SOUROUGH WITH NETHEREND SALTED BUTTER</b>	<b>3</b>
	<b>TARAMASALATA WITH SOUROUGH CRISPBREAD</b>	<b>6.5</b>

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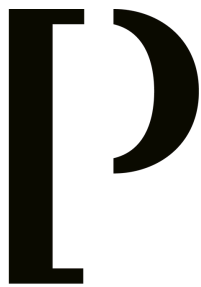
<b>MAIN MEALS</b>	<b>FISH AND CHIPS</b>	<b>17</b>
	line caught haddock in beer batter, skin on fries, dressed salad garnish, dill, lemon, fennel tartare sauce	
	<b>MOZZARELLA SALAD</b>	<b>16.5</b>
	nutbourne tomatoes, grapes, green beans, courgette, green herb dressing	
	<b>FILLET STEAK WITH FRIES</b>	<b>24</b>
	red pepper & walnuts sauce, bacon and manchego Caesar salad, summer slaw	
<b>BACON, ASPARAGUS &amp; SUNBLUSH TOMATO CAESAR</b>	<b>16.5</b>	
croutons, manchego cheese, crispy onion		
<b>WELSH RAREBIT</b>	<b>13</b>	
vintage reserve cheddar and golden ale rarebit, salad garnish, slaw, tomato & onion chutney		
<b>HALLOUMI BURGER WITH FRIES</b>	<b>17</b>	
guacamole, sautéed bell peppers & onion, sriracha, garnish		

<b>SIDES</b>	<b>FRIES   NEW POTATOES   SIDE SALAD</b>	<b>3.5</b>
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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>TO FINISH</b>	<b>DESSERT WINE - ORGANIC</b>	<b>8.5</b>
	château de stony, muscat de frontignan   125ml	
	<b>'CREAM TEA' PANNACOTTA</b>	<b>8</b>
	tea infused cream, strawberry compote, tea soaked sultanas, scone crumb	
	<b>CHOCOLATE BROWNIE</b>	<b>8</b>
toffee sauce, biscoff ice cream, 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 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