

LUNCH MENU

SERVED 12-3PM

PLEASE ASK TO SEE OUR KIDS MENU

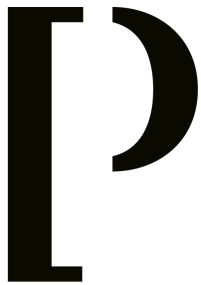
WHILST YOU WAIT	NAPOLI MARINATED MIXED OLIVES	3.5
	TRUFFLE & PECORINO MIXED NUTS	4
	SOUDDOUGH WITH NETHEREND SALTED BUTTER	3
	CRISPY FRIED WHITEBAIT AND TARTARE SAUCE	7.5

MAIN MEALS	SEABASS WITH CIDER SAUCE	22
	oven baked fillets, potato lyonnaise, spinach, tenderstem, cider cream sauce split with basil oil	
	FISH AND CHIPS	17
	line caught haddock in beer batter, skin on fries, dressed salad garnish, dill, lemon, fennel tartare sauce	
	GREEK SALAD	15
	feta cheese, marinated nutbourne tomatoes, cucumber, mixed olives, pickled red onion, roasted pepper, tzatziki	
	SWEET POTATO, SPINACH & CARMELISED ONION PASTRY PARCEL	15
	red pepper & walnuts sauce, summer slaw with cashews and peanuts roasted with jalapeño & lemon	
WELSH RAREBIT	13	
vintage reserve cheddar and golden ale rarebit, salad garnish, slaw, tomato & onion chutney		
HALLOUMI MEZZE	13.5	
honey grilled halloumi, harissa roasted aubergine, sesame hummus, courgette, chilli jam, foccacia slices		
CHARCUTERIE PLATE	16	
sliced cured meats, artichoke, roasted pepper, crème fraîche, gremolata, truffle baked baguette, salted butter		

SIDES	FRIES NEW POTATOES SIDE SALAD	3.5
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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

TO FINISH	DESSERT WINE - ORGANIC	8.5
	château de stony, muscat de frontignan 125ml	
	VANILLA PANNA COTTA	8
	aperol & orange coulis	
	CHOCOLATE POTS DE CRÈME	8
summer berries, vanilla ice cream, ginger crumb		
GIN AND PINK GRAPEFRUIT SORBET	5	
one scoop made in the New Forest with Twisted Nose gin		
NEW FOREST ICE CREAM	7	
two scoops of your choice vanilla pod, mocha swirl, mint chocolate ripple, 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