



**Pallant
House
Gallery
Restaurant**

To Start

Marinated Olives with Bread, Olive Oil & Balsamic	5
Smoked Mackerel Pate, Flatbread, Pickled Cucumber	6.5
Honey & Hazelnut Baked Camembert, Chutney, Flatbread	8
Fitto Misto – Calamari, Prawns and Whitebait, Garlic Aioli	7
Spicy 'Nduja sausage Arancini, celeriac remoulade	6.5

Mains

Farm

Steak au Poivre	15
peppered fillet steak, sliced rare, paprika fries, mediterranean salad	
Marinated Chicken Salad	14
jerk seasoning, crispy dew valley bacon, sunblush tomatoes, mango dressing	
Beef Kofta	13.5
lightly spiced minced kofta, roasted vegetable & sweetcorn salad, hummus, mint raita	

Sea

Beer Battered Fish	14
today's catch in a crisp batter, tartare sauce & choice of salad or fries	
Hake Supreme	15
courgette, spicy 'nduja sausage arancini, tomato & preserved lemon sauce	
Dressed Crab	18
hand-picked devon crab, nutbourne tomato & beetroot salad, fries, aioli <i>(delivered fresh daily & subject to availability)</i>	
Salmon & Crayfish Salad	15
kiln hot roasted salmon, crayfish tails, pink grapefruit, avocado & a citrus, honey and mustard dressing	

Field

Halloumi & Artichoke Salad	14
garlic mushrooms, pickled red onion, red pepper dressing	
Broad Bean, Black Olive & Feta Gnocchi	13.5
basil & watercress pesto, toasted almonds	
Sweet Potato, Spinach & Lentil Dhal	13.5
roasted aubergine, hazelnut dukkah, flatbread, side of mint raita	

Desserts

Strawberry Cheesecake	6.5
local lemon-biscuit base, elderflower & prosecco jelly, strawberry coulis	
Hampshire Tunworth Cheese	7
sussex albert biscuits, pickled walnuts, grapes	
Blueberry, Passionfruit & Lime Eton Mess	6.5
meringue, chantilly cream, white chocolate	
Bailey's Affogato	6
bailey's flavour gelato topped with sweetened espresso	
Local Gelato and Sorbets - Two Scoops / Three Scoops	5.5 / 7
vanilla gelato, pistachio gelato, tiramisu gelato, sangria sorbet, white wine & peach sorbet, clementine gelato, raspberry gelato	