CHANGEOVER LUNCH MENU

SERVED 12-3PM

PLEASE ASK TO SEE OUR KIDS MENU

WHILST YOU Wait	TRUFFLE & PECORINO MIXED NUTS	4.25
	BREAD SELECTION WITH SALTED BUTTER	4.95
	WITH SESAME HUMMUS & CHILLI JAM	2.95
	WITH BASIL PESTO, BALSAMIC & OLIVE OIL	2.95
MAIN MEALS	FISH AND CHIPS	18.00
	line caught haddock in beer batter, skin on fries, dressed salad garnish, dill, lemon, fennel tartare sauce	
	ROASTED TANDOORI CAULIFLOWER SALAD tomato, cucumber, pomegranate and mint salad, turmeric an mango dressing	14.95
	WARM GOATS CHEESE OPEN 13.0 SANDWICH OR SALAD beetroot & dates sesame hummus, pistachios, balsamic glaze	00/15.95
	WELSH RAREBIT vintage reserve cheddar and golden ale rarebit, dressed salad garnish, slaw, tomato & onion chutney	13.00
	PORK & APPLE BURGER WITH TRUFFLE FRIES olde English sausage patty, smoked applewood cheddar, apple sauce, truffle fries, Waldorf salad	17.95
SIDES	FRIES NEW POTATOES SIDE SALAD	3.50
	TRUFFLE & CHEDDAR FRIES	4.50
Please be advised	d that our fries are cooked in a fryer which is also used to cook meat and fi	sh products
TO FINISH	APPLE & SULTANA CAKE vanilla ice cream	8.00
	BISCOFF AFFOGATO	6.50
	ice cream topped with espresso	

DESSERT WINE - ORGANIC

château de stony, muscat de frontignan | 125 ml

8.50

Pallant House Gallery Café

Please make your server aware and ask for information on allergens and food & drink intolerances before placing your order. All allergens are present in our kitchen and used by our suppliers so our food is not suitable for allergy sufferers. All of our menus are created inhouse and we are happy to share our recipes for those with specific intolerances or dietary requirements to make informed choices, but unfortunately we cannot guarantee that any of our food or drinks are 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.