

LUNCH MENU

SERVED 12-3PM
PLEASE ASK TO SEE OUR KIDS MENU

WHILST YOU WAIT

OVEN BAKED HERB FOCACCIA
oil and balsamic - £4.95

NAPOLI MARINATED OLIVES
marinated with garlic, red pepper, oregano and oil - £4.50

TRUFFLE & PECORINO NUTS
cashews, almonds, pecans, macadamias and pistachios - £4.50

TASTING MENU

THREE PALLANT FAVOURITES FOR TWO OR MORE TO SHARE
see seperate menu or ask your server

LUNCHES

HOT HONEY HALLOUMI & ROASTED BEETROOT MEZZE
tomato, grapes, baby leaf, pickled red onion, tzatziki, toasted stoneground sourdough - £16.95

MUSHROOM, ONION, HAZELNUT & WALNUT TARTE TATIN
roasted carrot, parsnip, greens, red wine gravy - £17.95

OVEN ROASTED SEABASS FILLETS
garlic new potatoes, greens, cider & spinach sauce - £22.00

GARLIC ROASTED, COURGETTE GREEN BEAN & TENDERSTEM SALAD
roasted red pepper, marinated olives, garlic butter, black onion seeds - £16.50

WELSH RAREBIT
vintage reserve cheddar & golden ale rarebit, salad garnish, slaw,
tomato and onion chutney - £13.00 (add a fried egg - 1.00)

CAPONATA & SCARMOZA OPEN FOCACCIA
sicilian vegetable stew, smoked mozzarella, herb focaccia. garnish, balsamic glaze - £14.50

FISH AND CHIPS
line caught haddock in beer batter, fries, salad garnish, dill, lemon, tartare - £18.95

SIDES

SKIN ON FRIES OR GARLIC ROASTED NEW POTATOES
£3.50

SIDE SALAD
with honey and mustard dressing - £3.50

TO FINISH

CHOCOLATE BROWNIE
rum and raisin or vanilla ice cream - £8.00

STEWED APPLE, COGNAC & CINNAMON SUNDAE
apple compote, salted caramel ice cream, shortbread crumb, toffee sauce - £8.00

BISCOFF AFFOGATO
caramel biscuit ice cream, espresso - £6.50

BLACKCURRANT SORBET
two scoops - £6.50

DESSERT WINE

CHÂTEAU DE STONY
muscat de frontignan | 125ml - £8.50

Please make your server aware and ask for information on allergens and food 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 in-house 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 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.