

# The Gallery

BAR . GRILL . RESTAURANT

Set Menu | Two Courses £16.95

All day Wednesday & Thursday, and up to 19:00 Friday

## STARTERS

### GLAZED PORK RIBS

*Honey & ginger, crunchy Asian salad*

### CRISPY SALT & PEPPERED BABY SQUID

*Soy & sesame dipping sauce*

### DUCK LIVER PARFAIT

*Pumpkin & date chutney with watercress & toasted brioche*

### SALAD OF HERITAGE BEETROOTS (V)

*Buttermilk dressing, pickled mushrooms & truffle*

### ROAST BUTTERNUT SQUASH VELOUTÉ (V)

*Smoked goats curd with pumpkin seed & sage oil*

## MAINS

### HOUSE BURGER

*8oz burger, applewood cheese, gem lettuce, beef tomato & gherkin*

### RAVIOLI (V)

*Spinach and ricotta, wild mushroom and truffle cream*

### CHICKEN CAESAR SALAD

*Gem lettuce, croutons, anchovies, maple glazed bacon, poached egg & parmesan shavings*

### PAN ROASTED COD FILLET

*Potato rosti, chestnut mushroom & onion ragu with onion velouté*

### BRAISED CORNFED CHICKEN

*Mushrooms, onions, bacon, creamed Potatoes*

### PAVE RUMP 225g | RIB EYE BEEF 280g | FILLET BEEF 200g

Add £3

Add £6

Add £9

*Portobello mushroom, watercress, chunky or truffle chips, and choice of sauce*

## SIDES

PRICE PER SIDE £4

*Chunky chips | Parmesan and Truffle Fries | Dauphinoise Potatoes | Honey Glazed Carrots | Spinach Buttered or Garlic Creamed | Creamed Mash Potatoes | Garden Herb Salad | Roquette and Parmesan Salad | Green Beans & Shallots | Seasonal Greens | Garlic Mushrooms | Tender Stem Broccoli with Chilli & Almonds*

*All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used.*

(V) = Vegetarian