

# The Gallery

BAR . GRILL . RESTAURANT

## STARTERS

ROAST BUTTERNUT SQUASH VELOUTÉ (V)	8	SEARED HAND DIVED SCALLOPS	12
<i>Smoked goats curd with pumpkin seed &amp; sage oil</i>		<i>Seared scallops, saffron and chorizo risotto &amp; piquillo peppers</i>	
CORNISH COAST MUSSELS	10	SALAD OF HERITAGE BEETROOTS (V)	8
<i>Tomato &amp; fennel shallots, sea herbs served with charred sourdough</i>		<i>Buttermilk dressing, pickled mushrooms &amp; truffle</i>	
CRISPY SALT & PEPPERED BABY SQUID	9	BEEF TARTARE	10
<i>With soy &amp; sesame dipping sauce</i>		<i>Nduja emulsion, hens yolk &amp; toasted brioche</i>	
DUCK LIVER PARFAIT	9	GLAZED PORK RIBS	9
<i>Pumpkin &amp; date chutney with watercress &amp; toasted brioche</i>		<i>Honey &amp; ginger, crunchy Asian salad</i>	
BBQ TIGER PRAWNS	11	SEVERN & WYE SMOKED SALMON	11
<i>Chilli, garlic &amp; sourdough</i>		<i>Served with a dill crème fraîche, heritage radishes &amp; lemon</i>	

## SHARING ROAST

CÔTE DE BOEUF	75
<i>Glazed beef cheek, smoked bone marrow, dauphinoise potatoes and seasonal greens, Yorkshire pudding and bordelaise sauce</i>	
WHOLE COTSWOLD WHITE CHICKEN	45
<i>Confit leg, dauphinoise potatoes, seasonal greens, bread sauce and red wine jus</i>	

## ROASTS

TREACLE CURED SIRLOIN OF BEEF	18.95
SLOW ROASTED LEG OF CUMBRIAN LAMB	
SLOW COOKED TAMSWORTH BELLY OF PORK	
<i>All served with dripping roast potatoes, seasonal vegetables and red wine jus</i>	

## MAINS

SEARED CALVES LIVER		17
<i>Red wine &amp; shallot reduction, cured bacon, and creamed potatoes</i>		
RAVIOLI (V)		16
<i>Spinach and ricotta, wild mushroom and truffle cream</i>		
DOVER SOLE	GRILLED or MEUNIÈRE	34
NATIVE LOBSTER	HALF WHOLE	22 39
<i>(Thermidor or Garlic Butter)</i>		

## SIDES

PRICE PER SIDE	4
<i>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 &amp; shallots</i>	

*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