

The Gallery

B A R A N D B R A S S E R I E

STARTERS

GARDEN PEA SOUP (V)	6	THE GALLERY SIGNATURE SLIDER BUNS	9
<i>Pea soup, crispy breaded duck egg, pea shoots, petit pois, warm crusty bread</i>		<i>Mini steak mince patties with truffle mayonnaise, crispy onions, gem lettuce & shallot jam</i>	
SPICED AUBERGINE (VE)	7	TEMPURA PRAWNS	9
<i>Spiced aubergine, charred ciabatta, burnt aubergine puree, mint cress</i>		<i>Tempura Tiger prawns, avocado & mango salsa, sakura cress, smoked paprika aioli</i>	
CHICKEN LIVERS AND BRIOCHE	7	CORNISH CRAB TIAN	9
<i>Pan seared chicken livers, brioche toast, brandy cream, crispy shallots, baby watercress</i>		<i>White crab meat, pressed cucumber, tomato concasse brioche croute, avocado, smoked paprika, crème fraîche</i>	

MAINS

ASPARAGUS AND PEA RISOTTO (VE)	14	FREE RANGE CHICKEN	17
<i>Creamy coconut milk risotto, grilled asparagus spears, petit pois, mixed cress, lemon dressing</i>		<i>Sous vide chicken breast, crispy skin crackling, sweet potato fondant, tender stem broccoli, truffled pine nuts, jus</i>	
VEGETABLE MASSAMAN CURRY (VE)	14	MISO GLAZED STONE BASS	19
<i>Butternut squash, sweet potato, aubergine, pineapple, peanuts, lemon grass & chilli</i>		<i>Large miso glazed bass fillet, dashi broth, pak choi, shitake mushrooms, crispy spring onions, sesame</i>	
THE GALLERY BURGER	14	TEMPURA COD FILLETS	16
<i>Steak mince patty, cheese, truffle mayonnaise, crispy onions, gem lettuce, shallot jam, brioche bun, fries</i>		<i>Crispy battered cod, triple cooked chips, pea puree, chunky tartar sauce, grilled lemon</i>	
BEEF SHORT RIB PIE AND MASH	16	SEAFOOD LINGUINE	18
<i>Homemade short rib & ale pie, braised carrot, roast parsnip, creamed mash potato, ale gravy</i>		<i>Lobster & crab bisque, homemade linguine, cherry tomatoes, crab meat, tiger prawns, bass, mussels, fresh basil</i>	

SIDES

TRIPLE COOKED CHIPS	3	ONION RINGS	3
TRUFFLE AND PARMESAN FRIES	4	SEASONAL VEGETABLES	3
CAULIFLOWER CHEESE	4	CREAMED CABBAGE AND BACON	4
MAC AND CHEESE	4	TRUFFLE GRAVY OR PEPPER SAUCE	2

DESSERTS

CHOCOLATE FONDANT	8	PINEAPPLE UPSIDE DOWN CAKE	7
<i>Macerated strawberries, peanut butter ice cream</i>		<i>Pineapple, rum caramel, vanilla bean ice cream</i>	
STICKY TOFFEE PUDDING	6	BAKEWELL TART	7
<i>Salted caramel ice cream, butterscotch sauce</i>		<i>Caramelised apple, toasted almonds, clotted cream</i>	
ARTISAN ICE CREAMS & SORBETS	5	CHEESE BOARD	8
<i>Please see our board for today's choice of flavours</i>		<i>A selection of cheese, truffle honey, crackers, chutney, grapes</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 (VE) = Vegan.