

The Gallery

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

MIXED OLIVES 4.00 BREAD & BUTTER 4.00

IBERICO CHARCUTERIE BOARD FOR TWO 18.00

Morilla vera, Lomito, Chorizo, Salchichon, cornichons, olives, balsamic onions, crisp bread

MALDON ROCK OYSTERS Six 8.50 Twelve 17.00 Twenty Four 35.00

SUNDAY STARTERS

HAND DIVED SCALLOPS *Fregola, celery* **16.00**

HAMACHI CEVICHE *Langoustine tartare, avocado, radish, calamansi* **18.00**

DEVON CRAB SALAD *Bitter leaves, meat radish, sea herbs* **14.00**

[M] LA LATTERIA BURRATA *Heritage tomatoes, rapeseed oil* **14.00**

[M] RISOTTO *Courgette, asparagus, morel mushrooms* **12.00**

[M] BEETROOT & GOAT'S CHEESE *Balsamic hazelnut, raspberry* **10.00**

SUNDAY ROASTS & MAINS

TRADITIONAL ROAST FORERIB OF BEEF | ROAST LEG OF LAMB | HALF ROAST CHICKEN ALL 21.95

All roasts served with Yorkshire pudding, red wine jus, animal fat roast potatoes & seasonal vegetables

[M] MUSHROOM PITHIVIER *Seasonal vegetables, and creamy mash potatoes* **20.00**

[VE] ASPARAGUS SALAD *Broad Beans & Peas, Bitter Leaves, Truffle dressing* **19.00**

[VE] COURGETTES *Ratatouille, Couscous, Piquillo Pepper Coulis* **20.00**

ADD A SIDE *Creamy mash potatoes, Triple cooked chips, Tender stem broccoli with chili garlic & soy sauce, Datterini Tomatoes salad, Mixed Leaf salad with Truffle dressing, Buttered jersey royal potatoes, Green bean & hazelnut salad, truffle dressing* **ALL SIDES 5.00**