

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

À LA CARTE 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**

À LA CARTE MAINS

SEABASS *Jerusalem Artichoke, Confit Chicken, Spring Cabbage, Truffle Sauce* **34.00**

WILD CORNISH TURBOT *Shellfish Ragout, Seaweed butter, Caviar* **38.00**

ROAST RUMP OF SALT MARSH LAMB *Jersey Royals, Peas a la francaise, Lamb Jus* **28.00**

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

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

MARKET FISH *Ask server for today's catch* **PRICED BY WEIGHT**

FROM THE JOSPER

CÔTE DE BOEUF 900g FOR TWO *Choice of sauce and four sides* **80.00**

CHATEAUBRIAND 600g FOR TWO *Choice of sauce and four sides* **80.00**

200g FILLET STEAK 34.00 280g SIRLOIN STEAK 30.00 300g RIBEYE STEAK 28.00

ADD A SAUCE *Green Peppercorn, Bearnaise, Confit Garlic Butter* **3.00**

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**