

# 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*

## SUNDAY STARTERS

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**[M]** FRENCH ONION SOUP *Crouton, gruyere cheese* 8.00

SCALLOPS *Charred cauliflower mousse, keta, dill essence* 12.00

TIGER PRAWNS *Carrot and orange mousse, orange and coriander glaze* 11.00

SHREDDED SQUID *Spring onion and chilli dipping sauce, coriander, lime* 9.00

**[M]** BEETROOT & GOATS CHEESE *Balsamic, hazelnuts, raspberry* 8.00

CRISPY PORK BELLY *Teriyaki glaze, spring onions, chilli, sesame, peanuts* 9.00

SMOKED HAM HOCK TERRINE *Celeriac and apple remoulade, piccalilli dressing* 9.00

## SUNDAY MAINS

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

*All roasts come with Yorkshire pudding, onion gravy, dripping potatoes, seasonal vegetables and pigs in blankets*

PAN ROASTED SALMON FILLET *Curried mussel stew, sea vegetables, grilled potato* 21.00

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

ADD A SIDE *Sweet potato fries with house seasoning, Creamy mash potato, Triple cooked chips, French fries, Tender stem broccoli with chilli garlic & soy sauce, Sauté winter greens, Truffled macaroni cheese, Spinach with shallot, garlic & cream sauce, House mix salad* ALL SIDES 4.00

## SUNDAY DESSERTS

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SPICED RUM POACHED PINEAPPLE *Coconut sponge, coconut ice cream, Piña Colada sauce* 8.00

MERINGUE FLOTTANTE *Marshmallow meringue, macerated berries, granola, crème anglaise* 8.00

CHOCOLATE FONDANT *Melt in the middle fondant, and pistachio ice cream* 8.00

STICKY TOFFEE PUDDING *Toffee sauce, vanilla ice cream* 8.00

SELECTION OF ICE CREAM & SORBETS *Ask your server on today's available flavours* 6.00