

| STARTERS |

Roast red pepper gazpacho (v) 8.5
 whipped ricotta & oregano

Burrata & Heritage tomato salad (v) 12.5
 sourdough croutons & mustard caviar

Scorched & confit salmon 11.25
 caviar crème fraîche & heirloom radishes

Beef carpaccio 9.5
 confit shallot dressing, pea, broad beans & shaved Parmesan

Pressed corn-fed chicken leg 9
 braised spring leeks & crisp chicken skin

| SALADS |

Classic Caesar 9/13.5
 Romaine lettuce, pancetta, croutons, boiled egg, anchovies, Caesar dressing & Parmesan shavings
 add chicken or prawns 3.5/5.5

Heritage beetroot (v) 10.5
 Ragstone goat's cheese & Navel oranges

Seared tuna Niçoise 17.5
 new potatoes, cherry tomatoes, green beans, olives & balsamic onion

| MAINS |

Crisp plaice 17
 mussel fumé, mash & sea vegetables

Hake 19.5
 English asparagus, borlotti beans & lovage salsa verde

Fish & chips 18
 tartare sauce & curried peas

Lamb rump 26
 confit shoulder croquette, violet artichoke & summer beans

Roast broccoli fregola (v) 16.5
 charred onions, rocket & pesto

Roast cauliflower (v) 14.5
 hazelnut dukkah, salted grapes & spiced puy lentils

Handmade beef burger 16.5
 dill pickles, brioche bun, red cabbage slaw & fries
 add cheese or bacon 2

10oz rump steak 22
 Café de Paris butter & French fries

| SHARING |

Cheese 10/15.5
 seasonal British & Irish cheeses,
 quince chutney
 & seasonal garnishes

| SIDES | 3.75 each

Bean & pea salad, dandelion, marjoram & shallot
 Creamed corn, scorched peppers & verbena
 Buttered greens, courgette & crisp kale
 Ratte potatoes, smoked ham hock & Lyonnaise onions
 Green salad & salsa verde
 French fries
 Truffle & Parmesan fries (2.5 supplement)

WE PROUDLY PARTNER WITH



(v) Vegetarian

A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones. All wines can be served in 125ml measures on request.

GALLERY MESS BY

rhubarb

| WINES & CHAMPAGNE |

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Terre di S. Alberto Prosecco Brut, NV	8.75	39.0
Brut di Pinot Nero Rosé VS, Ruggeri, NV	10.0	49.0
Louis Pommery England Brut, Hampshire, NV	12.0	70.0
Pommery Brut Royal, NV	12.5	59.0
Pommery Brut Royal Magnum, NV		118.0
Pommery Brut Rosé, NV	15.5	71.0
Pommery 'Summertime', NV		80.0
Pommery Royal Blue Sky, NV	16.0	95.0

ROSÉ WINE

	175ml	250ml	Bottle
Campo Nuevo Garnacha Rosado Navarra, Spain, 2014	6.75	10.9	24.0
Château La Gondonne Rosé Vérité du Terroir, France, 2016	11.5	16.0	43.0

WHITE WINE

	175ml	250ml	Bottle
Arpeggio Catarratto Sicily, Italy, 2016	6.75	10.9	24.0
Via Nova Pinot Grigio Veneto, Italy, 2016	8.0	11.9	27.5
Free-Run Steen Chenin Blanc, MAN Family Wines Western Cape, SA, 2016			29.5
Quinta da Lixa Vinho Verde Portugal, 2016			30.0
De Gras Viognier Reserva Colchagua Valley, Chile, 2016	9.0	13.0	32.0
Picpoul de Pinet, Domaine Roquemolière Languedoc, France, 2016	9.25	13.9	33.5
Yealands Sauvignon Blanc Marlborough, NZ, 2016	11.0	16.0	39.0
Saumur Blanc La Cabriole Cave de Saumur, Loire, France, 2016			42.5
Chateau St Michelle, Chardonnay Washington State, USA, 2015	11.5	17.0	45.0
Chablis, Domaine de Vauroux Burgundy, France, 2015			55.0

RED WINE

	175ml	250ml	Bottle
The Journey Maker Shiraz/Cinsault Riebeek Cellars Swartland, SA, 2015	6.75	10.9	24.0
Primera Luz Merlot Central Valley, Chile, 2016	8.0	11.9	27.5
Cave de Saint Desirat Syrah, IGP de l'Ardeche Rhône, France, 2014			29.5
Montepulciano d'Abruzzo Podere, Umani Ronchi Marche, Italy, 2015			30.0
Château La Croix de Queynac Bordeaux, France, 2016	8.5	13.0	31.0
Côtes du Ventoux Les Boudalles Domaine Brusset, Rhône, France, 2016			33.0
Chianti Natio, Cecchi Tuscany, Italy, 2015			38.5
Beaujolais-Villages, Les Vins Louis Tête Burgundy, France, 2014	10.25	13.9	36.0
Rioja Crianza, Ramon Bilbao, Rioja Spain, 2014	10.50	16.0	39.5
Humberto Canale Estate Malbec Patagonia, Argentina, 2016	11.0	17.0	41.5

| GIN JOURNEY |

Gin Mare Mediterranean inspired with regional botanicals, Arbequina olives & herbs; served with Fevertree Mediterranean tonic	12.0
Opihr From the Ancient Spice Route comes exotic ingredients of Indonesian Cubeb berries, Indian Black Pepper and coriander. Served with Fevertree Indian tonic.	12.0
Monkey 47 An unusual dry gin with 47 locally-grown botanicals and spring water from the Black Forest. Served with Double Dutch cranberry tonic.	16.5
Tanqueray 10 A refreshing blend of juniper, coriander, angelica, sweet liquorice, citrus and camomile flowers creating a vibrant palate. Served with Fevertree Indian tonic	10.0

Hendricks Produced in Scotland since 1999. Hendrick's uses Bulgarian rose and cucumber to add beautiful flavours, served with Fevertree Elderflower tonic.	13.5
Elephant Gin German distilled with 14 unusual botanicals such as Baobab, Buchu, Devil's Claw and African wormwood. Served with Double Dutch pomegranate tonic.	14.0
Aviation New batch-distilled, full-bodied gin with rye neutral grain spirit, cardamom, lavender, anise and orange peel. Served with Fevertree Indian tonic water.	14.0

DESSERT AND FORTIFIED WINE

	Glass	Bottle
Moscato d'Asti Frizzante Le Fronde, Fontanafredda Piemonte, Italy, 2016	6.5	35.0
Quinta do Crasto LBV Port Douro Valley, Portugal, 2012	11.5	58.0



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rhubarb