

GALLERY MESS

BOWL FOOD

Spring - Summer

VEGETARIAN

Asparagus, pea & baby broad bean risotto, citrus & herb crème fraîche

Burrata, semi dried heritage tomato, basil crumb & basil oil

Summer garden, English pea panna cotta, heritage vegetables, edible soil, goat's cheese & wild shoots

Charred vegetable medley, house ricotta & basil pesto

FISH

Salmon mi-cuit, horseradish, cucumber relish

Cod fillet, peperonata & grilled polenta

Sea bass fillet, lemon purée & leek fondue, crushed jersey royals

Crab salad, avocado, citrus fruits & shaved fennel

MEAT

Peppered sirloin steak, celeriac remoulade, pickled shallots, watercress

Watermelon salad, confit duck, roasted peanuts, spring onions & hoisin dressing

Lamb shoulder, hispi cabbage, anchovy & onion purée

Chicken leek and truffle pot pie

WE PROUDLY PARTNER WITH



GALLERY MESS BY

rhubarb

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.