

## NIBBLES

3.5 each

Nocellara olives

Freshly baked bread  
& whipped butter

Vegetable crisps

Mixed nuts

# GALLERY MESS

## ALL DAY DINING

## STARTERS

Butternut squash soup 8

Gorgonzola cream, toasted  
pumpnickel bread

Cold smoked salmon 12

horseradish cream, heritage  
baby beetroots

Aged beef carpaccio 11

pine nuts, pecorino, rocket oil

Confit chicken 11.5

and tarragon terrine

baby carrots, sweet & sour carrot purée

Prawn Cocktail 12.5

avocado, baby Gem, Cointreau  
& vanilla

## MAINS

Curried cauliflower steak 15

apricot purée, spiced lentils and raita

Handmade beef burger 18.5

Emmental cheese, Danish slaw,  
French fries  
add bacon 1.5

Fish & chips 18

tartare sauce & crushed peas

## SUNDAY ROAST 25 each

all served with roasties, greens and  
buttered carrots

Roast cod

Roast chicken & stuffing

Roast strip loin of beef

## SIDES

4.5 each

Buttered spring greens

Tenderstem  
Broccoli

French fries

Glazed carrots

Mash potato

Truffle and  
pecorino fries  
£1.50 Supplement

Green salad

## SALADS

Caesar salad 9/13.5

Little gem lettuce, croutons,  
Parmesan, anchovies

Add chicken & crispy pancetta 3.5/5.5

Add prawn 3.5/5.5

Fennel and orange salad 11

pistachio dressing

Homemade ricotta 11

thyme honey, walnuts & radish

## DESSERTS 7.50 each

Dark chocolate brownie  
peanut brittle, salted caramel ice cream

Raspberry, sherry & almond trifle

Vanilla cheesecake  
lemon shortbread & blueberry compote

Selection of ice creams & sorbets

Treacle tart  
orange clotted cream

GALLERY MESS BY

*rhubarb*

WE PROUDLY PARTNER WITH



# — WINE, CHAMPAGNE & SOFT DRINKS —

## CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Terre di S.Alberto Prosecco Brut, NV classic, fresh pear character, soft on the palate	8.75	39
Pommery Brut Royal, NV pale, tangy aromas of red fruits, citrus, spice	13.5	73
Pommery Brut Rosé, NV delicate, fine bubbles, subtle character	16.5	90

## WHITE WINE

	175ml	250ml	Bottle
Arpeggio Catarratto Sicily, Italy, 2017	6.75	10.9	24
Via Nova Pinot Grigio Veneto, Italy, 2017	8.25	12.3	28
Vinamar Chardonnay, Casablanca Valley, Chile, 2018	9.25	14	32
La Place Sauvignon Blanc Côtes des Gascogne, France, 2017	10.5	15.5	34
Yealands Sauvignon Blanc Marlborough, NZ, 2016	11.5	16	39
Albarino, Mar de Frades Rias Baixas, Spain, 2017	12.5	18	48
Gavi di Gavi, La Minaia Piemonte, Italy, 2017			51
Chablis, Domaine de Vauroux Burgundy, France, 2017			55
Sancerre, Franck Millet Loire, France, 2017			56
Pouilly Fuisse, Dom Saumaize-Michelin Burgundy, France, 2016			68

## RED WINE

	175ml	250ml	Bottle
Stormy Cape Cabernet Sauvignon South Africa, 2017	6.75	10.9	24
Primera Luz Merlot Central Valley, Chile, 2017	8.25	12.3	28
Bodeags Santa Ana Malbec Mendoza, Argentina, 2018	8.75	13	30
Château La Croix de Queynac Bordeaux, France, 2017	9.25	14	32
Beaujolais-Villages, Les Vins Louis Tête Burgundy, France, 2017	12	17	36
Rioja Crianza, Ramon Bilbao, Rioja Spain, 2015	12.50	18	40
Chateau Saint Ange, St Emilion Grand Cru Bordeaux, France, 2014			71
The Pundit Syrah, Ch St Michelle WA State, USA, 2015			75
Rully Rouge 1er Cru Clos du Chapitre Jaeger-Defaix, Burgundy, France, 2016			78
Brunello di Montalcino, Il Poggione Tuscany, Italy, 2012			90

## ROSÉ WINE

	175ml	250ml	Bottle
Jolaseta Rosado Navarra, Spain, 2015	6.75	10.9	24
Domaine de l'Amour Rosé La Vidaubanaise, Provence, France, 2017	11.5	16	39

## BEER & CIDER

Asahi	330ml	4.5
Corona	330ml	4.5
Peroni	330ml	4.5
Punk IPA	330ml	4.7
Sierra Nevada Pale Ale	330ml	5
Nanny State (Non-Alcoholic)	330ml	4
Aspall Cider	330ml	5

## SOFT DRINKS

Fresh juices	4
Coca Cola	3.5
Diet Coke	3.5
Fever Tree Tonic	3.5
Fever Tree Light Tonic	3.5
Soda Fever Tree	3
Still/sparkling mineral water	4

## COFFEE & TEA

Espresso	2.5
Macchiato	2.6
Americano	3.5
Hot chocolate	3.5
Latte / Cappuccino / Mocha	3.5
Selection of Canton teas	3.5

## FORTIFIED WINE

	120ml	750ml
Quinta do Crasto LBV Port, Douro Valley, Portugal, 2011	8.5	58

A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT.

All wines can be served in 125ml measures on request. Please note we serve 50ml measures as standard. If you would prefer a 25ml serving please ask your server.