

NIBBLES

3.5 each

Nocellara olives

Freshly baked bread
& whipped butter

Vegetable crisps

Mixed nuts

STARTERS

Onion & cider soup 8.5
Welsh rarebit

Braised leeks 7.75
red pepper sauce
& roasted vegetables

Whiskey cured salmon 11.5
cucumber, dill & pain
d'epices crumb

Beef carpaccio 9.5
truffle emulsion, pickled
mushrooms & shaved Parmesan

Farmhouse terrine 9.5
apple chutney & soda bread

GALLERY MESS

ALL DAY DINING

MAINS

Confit Gressingham duck leg cassoulet 19
braised carrots & smoked bacon

Hand-made 8oz burger 18.5
ale crispy onions, Monterey Jack cheese, treacle-cured bacon & Danish coleslaw

Sea trout 21
mussels, mash potato & sea vegetables

Slow-cooked Hereford beef 22.5
mash potato, smoked bacon & braised onions

Fish & chips 18
tartare sauce & curried peas

Guinea Fowl 22
celeriac fondant & wild mushrooms

Roast parmesan gnocchi 17.5
ceps & Jerusalem artichokes

Globe artichoke 18.5
scorched radicchio, aubergine caviar & winter minestrone

SIDES

4.2 each

Cauliflower & Wookey Hole Cheddar cheese

Buttered savoy cabbage, sprout tops & shaved chestnuts

Green salad

French fries

Roast Crown Prince squash, feta & balsamic onions

Roasted Ratte potatoes & chorizo

Truffle & Parmesan fries (2.5 supplement)

SALADS

Classic Caesar 9/13.5
romaine lettuce, pancetta, croutons & boiled egg

Add chicken or prawn 3.5/5.5

Salmon salad 17.5
Ratte potato, fennel, dill & pink peppercorns

DESSERTS

7.95 each

Chocolate marquise
banana & yoghurt sorbet

Chestnut Mont blanc
chestnut mousse & vanilla panna cotta

Salted caramel tart
roasted apple sorbet & honey

Panettone bread & butter pudding
Crème Anglaise

Yorkshire rhubarb and apple crumble
vanilla ice cream

CHEESE BOARD

Selection of Neal's Yard cheeses, damson chutney & seasonal garnishes

3 cheeses 10
5 cheeses 15.5

WE PROUDLY PARTNER WITH

GALLERY MESS BY



rhubarb

— 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	48
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
Louise Pommery England Brut, NV pale, tangy aromas of red fruit, citrus, spice	14.5	79

WHITE WINE

	175ml	250ml	Bottle
Arpeggio Catarratto Sicity, Italy, 2017	6.75	10.9	24
Via Nova Pinot Grigio Veneto, Italy, 2017	8	11.9	27.5
Free-Run Steen Chenin Blanc, MAN Family Wines Western Cape, SA, 2017			29.5
Quinta da Lixa Vinho Verde Portugal, 2017			30
De Gras Viognier Reserva Colchagua Valley, Chile, 2017	9	13	32
Picpoul de Pinet, Domaine Roquemolière Languedoc, France, 2017	9.25	13.9	33.5
Yealands Sauvignon Blanc Marlborough, NZ, 2017	11	16	39
Saumur Blanc La Cabriole Cave de Saumur, Loire, France, 2017			42.5
Chateau St Michelle, Chardonnay Washington State, USA, 2016	11.5	17	45
Chablis, Domaine de Vauroux Burgundy, France, 2017			55

RED WINE

	175ml	250ml	Bottle
Stormy Cape Cabernet Sauvignon South Africa, 2018	6.75	10.9	24
Primera Luz Merlot Central Valley, Chile, 2016	8	11.9	27.5
Cave de Saint Desirat Syrah, IGP de l'Ardeche Rhône, France, 2014			29.5
Montepulciano d'Abruzzo Podere, Umani Ronch Marche, Italy, 2016			30
Château La Croix de Queynac Bordeaux, France, 2016	8.5	13	31
Côtes du Ventoux Les Boudalles Domaine Brusset, Rhône, France, 2016			33
Chianti Natio, Cecchi Tuscany, Italy, 2016			38.5
Beaujolais-Villages, Les Vins Louis Tête Burgundy, France, 2016	10.25	13.9	36
Rioja Crianza, Ramon Bilbao, Rioja Spain, 2015	10.50	16	39.5
Humberto Canale Estate Malbec Patagonia, Argentina, 2017	11	17	41.5

ROSÉ WINE

	175ml	250ml	Bottle
Jolaseta Rosado Navarra, Spain, 2017	8.5	10.9	27
Château La Gondonne Rosé Vérité du Terroir, Provence, France, 2016	11.5	16	43

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
Diet Coke	3
Tonic Fever Tree	3
Light Tonic Fever Tree	3
Soda Fever Tree	3
Still/sparkling mineral water	4

COFFEE & TEA

Espresso	2.5
Macchiato	2.6
Americano	3
Hot chocolate	3.5
Latte / Cappuccino / Mocha	3.5
Selection of Canton teas	3.25

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.