

NIBBLES

3.5 each

Nocellara olives

Freshly baked bread
& whipped butter

Vegetable crisps

Mixed nuts

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
and tarragon terrine** 11.5
baby carrots, sweet & sour carrot purée

Prawn Cocktail 12.5
avocado, baby Gem, Cointreau
& vanilla

GALLERY MESS

ALL DAY DINING

MAINS

Parmesan gnocchi 15 **Fish & chips** 18
hazelnut pecorino pesto, truffle honey
tartare sauce & crushed peas

Curried cauliflower steak 15 **Confit Gressingham** 19
apricot purée, spiced lentils and raita
duck leg cassoulet
braised carrots & smoked bacon

Honey roasted ham 16 **Slow-cooked Hereford beef** 22.5
fried duck egg, piccalilli, chunky
chips
mash potato, smoked bacon &
braised onions

Handmade beef burger 18.5 **Roasted cod** 23
Emmental cheese, Danish slaw,
French fries
parsley purée, purple sprouting
broccoli, wild mushrooms
Add bacon 1.5

SIDES

4.5 each

Buttered spring greens **Tenderstem** **French fries**
Glazed carrots **Broccoli**

Green salad **Mash potato** **Truffle and**
pecorino fries
£1.50 Supplement

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.