

THE GALLERY

DINNER MENU

Served daily from 6pm to 9pm
3 courses £29.00

SOUP

Roast plum tomato soup (VG)(GF)

STARTERS FROM THE BUFFET

Meat

Parma ham (S)(GF) Chorizo and Salami (GF)(S)

Fish

Smoked salmon and trout (F)(GF) Pickled herrings and red pepper (F)(GF)

Antipasti

Pickles (GF)(VG)(S) Cheese stuffed peppers (GF)(V)(M) Mixed olives (GF)(VG)

Salad

Fennel, celery and stilton (GF)(CE)(M)(V) Asian sesame beef (SS)(GF) Mixed leaf (GF)(VG)
3 bean and goats cheese (GF)(M)(V) Pasta salad (G)(VG)

Sauces

Marie rose (E)(G)(F) Tapenade (GF)(VG) Vinaigrette (GF)(MU)(VG) Vegan pesto (GF)(VG)

MAINS FROM THE KITCHEN

Burger

6oz Beefburger, brioche bun, smoked applewood cheese, griddled bacon, slaw, salad and fries (GFA)(M)(S)(E)(VGA)

Fish

Salmon & asparagus fishcake, new potatoes & salad. Dill crème fraiche (F)(G)(M)

Vegan

Crumbed schnitzel, lentil ragu stuffed aubergine, rocket salad, vegan pesto (VG)(G)

Chicken

Butterflied chicken tikka masala, steamed basmati rice, cucumber raita, mini poppadoms (GF)(DFA)

Steak

Pure Hereford bred 8oz sirloin steak, chips, garlic butter mushroom, grilled tomato, peppercorn sauce
(GF)(DFA)(S)(DFA)

Supplement charge £7.50

SIDES

Chips £3.25 Fries £3.25 Buttered greens £3.25 Mixed salad £3.25 New potatoes £3.25 Jacket potato £3.25

DESSERTS FROM THE BUFFET

Apple crumble (GF)(VG) custard (M)(V) Triple chocolate gateau (G)(E)(M) Blueberry and almond tart (N)(G)(E)(M)

Cheese platter – Stilton, brie, cheddar, grapes, crackers (V) (GFA)(M)

If you have any dietary requirements, or allergies, please ask a member of the team and they'll be happy to accommodate you

V = Vegetarian GF = Gluten free VG = Vegan DF = Dairy free GFA = Gluten free available DFA = Dairy free available VGA = Vegan available
S = Sulphites N = Nuts SS = Sesame SY = Soya E = Egg F = Fish C = Celery M = Milk CR = Crustacean NFA = Nut free available P = Peanuts MO = Molluscs M = Milk G = Gluten