

THE GALLEY

Where the night deepens, the lights dim, and every dish tells its own story. An à la carte dining experience where bold flavours and delicious dishes take centre stage.

Served every evening, 6.00pm – 8.30pm

— Starters —

SOUP OF THE DAY £6.25

Sliced bloomer bread and butter

VE **GF** | D, G • CE, MU, S | 446 KCAL

SALT & PEPPER SQUID £9.95

*Lime mayonnaise, charred lime,
pickled vegetables* G, MO, S, E • CE | 564 KCAL

3 SHELL-ON TIGER PRAWNS £14.25

Garlic & herb butter, focaccia bread

GF | C, D, SD | 516 KCAL

SMOKED DUCK £12.95

*Watermelon, cherry tomatoes,
baby leaf, radish, almonds*

GF | N, SD | 458 KCAL

SWEET POTATO & WHIPPED FETA TART £8.95

Pickled red wine shallots, pesto

VE | G, SD | 665 KCAL

— Main Courses —

SPRING LAMB £25.95

*Lamb chops, pea velouté, fondant potato,
braised baby gem, mint béarnaise*

GF | E, D • CE, MU | 1017 KCAL

BUTTERFLIED SEA BASS £21.95

*Crushed new potatoes,
warm tartare sauce, crispy bits*

GF | F, D | 895 KCAL

BUDDHA BOWL £16.95

*Cajun tofu, quinoa, edamame beans,
sweet potato, beetroot,
radish, tahini dressing*

VE **GF** | SE, S, MU • SD, CE, D, E, G | 1200 KCAL

CHICKEN SUPREME £20.95

Nduja cassoulet, salsa verde, hisipi cabbage

GF | CE, MU, SD • G, E, D, SE | 1503 KCAL

SUMMER SPAGHETTI £15.95

*Sun-dried tomatoes, roasted red peppers,
spaghetti, basil pesto, Feta*

VE | G, SD | 551 KCAL

CHEF'S CUT OF THE DAY £10.95

*Roasted tomato, flat mushroom,
skin-on fries, dressed salad*

GF | ASK FOR ALLERGENS & CALORIES

STEAK SAUCES £3.95

Blue Cheese Sauce **V** | D, SD | 336 KCAL

Green Peppercorn **V** | D | 162 KCAL



Sides

SKIN-ON FRIES £4.95

VE GF | 596 KCAL

Add cheese £1.50 V D | 839 KCAL

GARLIC CIABATTA £5.25

V | G, D, SE | 461 KCAL

Add cheese £1.50 867 KCAL

BEER-BATTERED ONION RINGS £5.25

V | G • C, MO, MU, D, S | 597 KCAL

DRESSED HOUSE SALAD £4.95

VE GF | SD | 144 KCAL

SEASONAL VEGETABLES £4.95

Garlic butter V GF | D | 351 KCAL

TRUFFLE MAC & CHEESE £5.95

V | D, G, MU, SD • S | 965 KCAL

INVISIBLE CHIPS £2.00

0% Fat, 100% Hospitality

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk

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Desserts

STICKY TOFFEE PUDDING £8.95

Toffee sauce, clotted cream,
toasted hazelnuts

V | D, E, G, SD, N | 888 KCAL

BANANA SPLIT £8.95

Brûléed banana, salted caramel ice cream,
popcorn, sour cherries, caramel sauce

V GF | D • N, S | 234 KCAL

LEMON POSSET £7.95

Sugared pistachios, shortbread biscuit

VE | G, S, SD, N • P | 684 KCAL

CHOCOLATE & TOFFEE TART £7.95

Honeycomb vanilla ice cream

V GF | S, D • E | 416 KCAL

CHEF'S CHEESECAKE £8.95

Pouring cream V | G, D, SD | 839 KCAL

SORBET SELECTION £6.95

Lemon, raspberry, mango VE GF | N | 290 KCAL

CHEESE SELECTION £10.95 / £15.95

Cornish Yarg, Cornish Brie, Cornish Blue,
artisan crackers, chutney, butter, fruit

V GF | G, CE, D • N, S, MU, SE | 550 KCAL / 795 KCAL



If you have a food allergy, intolerance or sensitivity,
please speak to your server before ordering your meal.

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

Allergens (Contains / May Contain): C: Crustaceans | CE: Celery | D: Dairy | E: Eggs | F: Fish | P: Peanuts | G: Gluten
L: Lupin | N: Nuts | MO: Molluscs | MU: Mustard | S: Soya | SD: Sulphur dioxide | SE: Sesame seeds

V Vegetarian | V Vegetarian on request | VE Vegan | VE Vegan on request | GF Gluten-free | GF Gluten-free on request