

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 £6.95

Warm bread, Netherend butter

   | ASK FOR ALLERGENS & CALORIES

HAM HOCK TERRINE £8.50

Toasted sourdough, winter leaves,

apple cider chutney  | G • S, MU, SE, SD | 297 KCAL

BAKED CAMEMBERT £11.95

Rosemary, garlic, toasted bloomer,

cranberry chutney   | D, SD, G | 530 KCAL

CHEF'S RECOMMENDATION

SMOKED MACKEREL PÂTÉ £9.95

Pickled cucumber, horseradish crème fraîche,
crispbread  | F, E, D, MU, SD, G | 401 KCAL

CHARRED BEETROOT, ORANGE & WALNUT SALAD £5.95

Rocket, maple & mustard dressing

 | N, MU, SD • P, SE | 510 KCAL

— Main Courses —

WILD MUSHROOM & CHESTNUT WELLINGTON £18.95

Root mash, seasonal greens, vegetarian gravy

 | G, D, E, SD, MU • S | 1132 KCAL

CHEF'S RECOMMENDATION

PAN-SEARED PORK TENDERLOIN £21.95

Creamy mash, winter greens,

Cornish cider cream sauce  | SD, D | 910 KCAL

 *Perfectly paired with **Pinot Noir** – light and juicy
with ripe cherry and strawberry notes*

ROASTED CELERIAC STEAK £16.95

Chestnut & wild mushroom ragout,

garlic mash, crispy kale, rosemary wine gravy

  | S, D, CE, SD • E, MU, N | 812 KCAL

PAN-ROASTED COD LOIN £22.95

Crushed new potatoes, buttered winter greens,

lemon & caper beurre blanc  | F, D, SD | 656 KCAL

 *Perfectly paired with **Pinot Grigio** – light, crisp
and refreshing with delicate apple notes*

SLOW-BRAISED LAMB SHANK £26.95

*Rosemary, garlic & red wine, creamy mash,
greens, rich minted pan gravy*

 | D, SD • E | 1181 KCAL

STEAK OF THE DAY POA

*Chunky chips, mushroom,
tomato, dressed leaves*

ASK FOR ALLERGENS & CALORIES

STEAK SAUCES £3.95

Blue Cheese Sauce  | D, SD | 336 KCAL

Green Peppercorn  | D | 162 KCAL



Sides

BUTTERED NEW POTATOES £4.95

Butter, parsley, sea salt    | D | 162 KCAL

SKIN-ON FRIES £5.25

  | SD | 316 KCAL Add cheese £1.50 D | 112 KCAL

CHUNKY CHIPS £5.25

  | SD | 469 KCAL Add cheese £1.50 D | 112 KCAL

WINTER GREENS £4.95

Garlic butter    | D | 69 KCAL

HOUSE SALAD £4.95

Dressed house leaves   | SD • L, CE, | 31 KCAL

GARLIC CIABATTA £5.25

 | G, D, SE | 461 KCAL

Add cheese £1.50 D | 112 KCAL

ROSEMARY FOCACCIA £5.95

Marinated olives, balsamic, oil

 | G • S | 349 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





Desserts

GINGER STICKY TOFFEE PUDDING £8.95

Rich toffee sauce, vanilla ice cream

 | G, E, D • S, SE, SD, N | 796 KCAL

BLACKBERRY & APPLE FRANGIPANE TART £8.95

Clotted cream  | G, N, E, D, SD • P, S | 385 KCAL

THE BLACK LANTERN £7.95

Spiced poached pear, toasted almonds, vegan vanilla ice cream

  | N, SD • P | 296 KCAL

CHEF'S RECOMMENDATION PIRATE'S TREASURE CHEST £19.95

Dark chocolate brownie, Chantilly cream, honeycomb, signature Jamaica Inn rum

Perfect for sharing

 | G, S, E, D, SD, N | 1441 KCAL

CORNISH CHEESE SELECTION £10.95 / £15.95

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

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

 All desserts pair perfectly with **Sauternes** – an elegant sweet wine with rich fruit and honeyed character



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

 Vegetarian |  Vegetarian on request |  Vegan |  Vegan on request
 Gluten-free |  Gluten-free on request |  Seasonal Special |  Wine Pairing