



GALLERY CAFE

TODAY'S MENU Served 12 - 2.30pm

Whipped butternut squash, ricotta, toasted pumpkin seeds, chilli	6.50
Korean chicken, gochujang mayonnaise	8.50
Cumin roasted carrots, aubergine & tahini purée, coriander	6.50
Today's soup	8.50
Pörkölt - Hungarian pork goulash, parsley potatoes, red cabbage with cranberries, sour cream	17.50
Roast Crown Prince squash, mushroom ragoût, chestnuts, spinach	13.50
Salmon en croûte, spinach, watercress, steamed greens	18.00
Roast duck breast salad, spelt, pomegranate, orange, red chicory, roast beetroot	17.50
House focaccia - crispy prosciutto, melting taleggio, cranberry & onion confit	14.50
Seeded sourdough - smoked salmon, avocado, prawn cocktail	16.00
Baked pears, sherry, warm chocolate sauce, vanilla ice cream	6.50
Swedish apple, marzipan & cardamom cake	5.50
Christmas bread & butter pudding, brandy cream	6.75
Affogato	5.50
Stilton, pears, watercress, crisp bread	7.95
Homemade Ices: Turkish coffee Marmalade Sour cherry & Amaretto	scoop 3.00
Passionfruit sorbet	
Sour cherry amaretti (2)	3.50
Chocolate truffles (2)	3.50
Cakes & pastries from the counter	various

Small portions & simple sandwiches available for children, please ask.

All ingredients may not be listed, please inform us of any allergies at the time of ordering.

If you have any special dietary requirements then please ask a member of staff as some dishes can be adapted to suit.

We cannot guarantee the absence of allergens through cross contamination. Therefore, regrettably, we are unable to cater for guests with anaphylactic or life threatening food allergies.