



GALLERY CAFE

TODAY'S MENU Served 12 - 2.30pm

English asparagus, hollandaise sauce	6.50
Spanish tortilla	6.50
Lemon sole fish fingers, avocado, wasabi	8.95
Buckwheat noodle & mushroom tom yum, sweet potatoes, pak choi, chilli & coriander	8.50
Yellow split pea soup, ham hock, chive cream	9.50
Potato blini, smoked salmon, avocado, sour cream, caviar	16.00
Persian baked rice, green olives, orange & shallots, cumin roasted carrots, chickpeas, cauliflower, feta & pistachios	15.50
Vietnamese fish, turmeric, dill, coconut, steamed rice, herb salad	19.50
Toasted sourdough, rare roast beef, mustard mayonnaise, watercress, beetroot, horseradish	15.00
House focaccia, grilled peppers, goats cheese, radish, olives, anchovies	14.50
Apple & rhubarb pie, whisky ice cream	7.25
Chocolate & salted caramel tart, white chocolate cream	7.50
Lemon mousse, raspberries & praline	6.95
Affogato	5.50
Stilton, pears, watercress, crisp bread	7.95
with Krohn Tawny Port	50ml 14.95
Homemade Ices: Limoncello Pine nut & caramel Blood orange Mango sorbet	scoop 3.00
Sour cherry amaretti (2)	3.50
Capezzoli di Venere (Venus's Nipples!) (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.