



GALLERY CAFE

TODAY'S MENU Served 12 - 2.30pm

Baba ganoush, toasted flatbread	5.95
Olive oil braised leeks, peas, feta, dill	6.25
Grilled mackerel fillet, beetroot & mango salsa	6.50
Today's soup	8.50
Spinach & Cheddar tart, Jersey Royal potatoes, artichokes, radish	14.75
Poached salmon, spinach, beans & peas, tomato beurre blanc	19.00
Slow roast belly pork, chilli & fennel seeds, roast shallot purée, steamed kale	18.25
Green olive focaccia, grilled courgettes, heritage tomatoes, burrata, mint & honey dressing	13.50
Smoked salmon, avocado & prawn cocktail on seeded sourdough	16.00
Persian flatbread with pomegranate chicken, hummus, roasted onions & tahini	15.50
Strawberry & hazelnut meringue, mascarpone cream	7.25
Marmalade chocolate pot	7.50
Cardamom, honey & orange roast apricots, yoghurt cream	7.50
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	scoop 3.00
Mango sorbet	
Sour cherry amaretti (2)	3.50
Capezzoli di Venere (Venus's nipples!)	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.