



GALLERY CAFE

TODAY'S MENU Served 12 - 2.30pm

Butter beans with roasted cherry tomatoes, oregano, Greek yoghurt	6.50
Guinness bread, beetroot remoulade, smoked trout	7.50
Roasted red peppers, burrata, 'nduja	7.50
Sicilian roasted pumpkin soup, pangrattato, sage, Parmesan	9.00
Algerian spiced fried chicken, sultanas, pine nuts, potato salad, harissa, mint	18.50
Mushroom, spinach & Gruyère tart, lentils & tomato salad	14.50
Corn cakes with hot smoked salmon, avocado, crème fraîche, prawns, lime	16.50
Spelt salad, roast aubergine, chickpeas, carrots, black cabbage, fried halloumi, sumac & pomegranate	14.00
Greek-style fish soup with grilled red mullet, prawns, courgettes, orange & chilli	19.50
House olive focaccia, prosciutto, Gorgonzola, figs, roasted grapes	15.50
Panna cotta, blackberries in sloe gin, orange zest	7.50
Toffee apple meringue	6.50
Sour cherry, rose & cardamom brioche pudding, thick Jersey cream	7.95
Affogato	5.50
Stilton, pears, watercress, crisp bread	7.95
with Krohn Tawny Port	50ml 14.95
Homemade Ices: Blackcurrant & Amaretto Praline White Chocolate Passionfruit sorbet	scoop 3.00
Sour cherry amaretti (2)	3.50
Tea & orange truffles (2)	4.00
Cakes & pastries from the counter	various

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

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

All ingredients may not be listed, please inform us of any allergies at the time of ordering. All our food and drinks are prepared here on our premises using many different ingredients and shared equipment. We do our best to manage allergens but we cannot guarantee that any of our food or drinks are allergen-free. Therefore, regrettably, we are unable to cater for guests with anaphylactic or life threatening allergies.