

The Gallery

B A R A N D B R A S S E R I E

EARLY BIRD MENU | THREE COURSES £25.95 | WEDNESDAY - SATURDAY UNTIL 18:30

STARTERS

PIG CHEEK TERRINE

Apple sauce, horseradish crème fraîche

CRISPY CALAMARI

Vegetable crisps, tartare sauce

BROCCOLI AND BLUE CHEESE SALAD **M**

Tender stem broccoli, Oxford blue cheese, toasted hazelnuts, orange, sweet orange dressing

SWISS CHEESE FRITTERS **M**

Smoked chilli jelly

MAINS

TEMPURA SEA BASS

Bok choy, crispy pork, corn and Macadamia nut broth

WILD MUSHROOM & TRUFFLE TAGLIATELE **M**

Tomato concasse, pecorino

PAN ROASTED CHICKEN SUPREME

Corn-fed roasted chicken, creamed Koffman cabbage, mashed potato

ROASTED DUCK BREAST

Carrot mousse, blackberry jus

SIDES

4.00

Triple cooked chips, Orange braised carrots, Mac and Cheese, Mix salad, green beans, Creamy mash potatoes, Tender stem broccoli, chilli, garlic, soy and sesame

DESSERTS

CHOCOLATE FONDANT

Melt in the middle fondant, and pistachio ice cream

STICKY TOFFEE PUDDING

Served with toffee sauce, vanilla ice cream

RUM BABA

Served with Chantilly cream, poached peach

EATON MESS PANNA COTTA

Meringue, Chantilly cream, raspberry sorbet, fresh berries

SELECTION OF ICE CREAM & SORBETS

Ask your server on today's available flavours

All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. all our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used. **[M]** = Vegetarian **[VE]** = Vegan.