

THE GALLERY

RESTAURANT



STARTERS

Soup of the day

Artisan bread roll, English butter

Chicken liver terrine

Apple, celery and walnut salad, walnut oil, toasted brioche

Moules mariners – can be made main

White wine, garlic, shallots, butter, parsley

Thyme roasted butternut squash and kale salad *VE*

Baby spinach, sun blush plum cherry tomato, cucumber, black olive rings, toasted sunflower seeds, vegan lemon mayo, Maldon sea salt

Smoked trout

Baby beetroot, rocket, horseradish cream, lemon, paprika olive oil

Main Course and a Drink
£24.50

MAINS

15 hour cooked belly of pork

Smoked potato, savoy cabbage, apples, toasted seeds, thyme and calvados jus

Confit duck leg

Cannellini bean and pancetta cassoulet, braised red cabbage, cherry jus

Scotch salmon

Crisp skin, samphire, butter sauce, chives, tomato concasse, balsamic syrup

Norfolk turkey roulade

Rolled sage and cranberry stuffed breast, cocotte potato, festive root veg, homemade gravy

Steak frites

Char grilled minute steak served medium rare, frites, garlic butter, tomato and flat mushroom

Bubble and squeak *VE*

Roasted pumpkin puree, tomato and broad bean salsa, sakura cress and shallot salad

2 Courses
£29.50

SIDES £3.00

Mixed seasonal leaves

Chunky chips

Seared lemon green beans

DESSERTS

Treacle sponge

Clotted cream, raspberries

Spiced clementine and oat milk crème Brule *VE*

Cape gooseberry

Chocolate tart

Salted caramel sauce, banana, honeycomb and pistachio crumble

Christmas pudding

Brandy sauce

British Cheese board selection

Chutney, celery, grapes, fruit biscuits

3 Courses
£34.50

Food Allergies and Intolerances

Should you have a food allergy or intolerance, please ask a member of our team for the allergen information so you can make an informed choice. *VE* indicates vegan preparations. Our products are subject to availability.