

# The Gallery Restaurant

January – End of March 2013

## To Start

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| A Duo of Soups: Spinach and Nutmeg, Creamy Cauliflower         | £4.75 |
| Teriyaki Beef Skewers with a Plum Dipping Sauce                | £6.85 |
| Red Mullet, Basil Pesto and Olive Tart                         | £5.95 |
| Beetroot and Cream Cheese Timbale served with Baby Bagel Toast | £5.75 |

## Main Courses

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| Pan-fried Gilt Head Bream on Anchovy Fritter served with Saffron Mash and Sauce Vierge                  | £14.50 |
| Calves Liver with Parsnip Rossti Potato, Wilted Greens and Lemon Thyme Jus                              | £17.25 |
| New Season Pheasant Breast wrapped in Smoked Bacon, Braised Red Cabbage, Celeriac Mash and Cider Sauce  | £15.75 |
| Butternut Squash and Sage Risotto served with Wild Rocket and a Parmesan Crisp                          | £13.50 |
| Roasted Best-end of Lamb with Crushed New Potatoes, Market Vegetables and a Redcurrant and Rosemary Jus | £18.50 |

## Side Dishes

£2.50

New Potatoes  
Market Vegetables  
Rocket and Parmesan Salad  
Sweet Potato and Rock Salt Fries

## Dessert

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| Glazed Lemon Tart with Passion Fruit Mascarpone Cream                                  | £5.95 |
| Rhubarb, Earl Grey Tea and White Chocolate Trifle                                      | £5.60 |
| Pecan Pie topped with Cinnamon and Banana and Baileys Ice Cream                        | £6.55 |
| Selection of British Cheese with Homemade Chutney<br>Cheeses from London Cheese Board. | £7.50 |

We cannot guarantee that our dishes are free from traces of nuts, seeds or other food allergens. Please speak to your waiter regarding any specific dietary requirements. All prices include VAT at current rate; all items are subject to availability.