

We believe in the power of community, collaborating with local and independent suppliers to source fresh, quality produce for our menus.



SOURDOUGH LOAF & AMPERSAND SALTED BUTTER VGO 5.5

SHELLFISH BISQUE 9.5

CAESAR SALAD, GEM LETTUCE, PARMESAN & BACON CRUMB VGO 9 add a grilled free-range chicken breast 9

CRISPY PORK BELLY, SZECHUAN PEPPER GLAZE, PLUM KETCHUP 8.5

OLD WINCHESTER CHEESE DOUBLE-BAKED SOUFFLÉ **V 9.5**

SMOKED COD ROE MOUSSE, DILL-PICKLED CUCUMBER, RYE SOURDOUGH 8

MAIN PLATES

two

28-DAY DRY-AGED TOMAHAWK, KIMCHI SLAW, PEPPERCORN SAUCE & CHIPS 90 please allow 45 minutes

80Z SIRLOIN: 28-DAY AGED NATIVE BEEF, KIMCHI SLAW, PEPPERCORN SAUCE & CHIPS 38

LEMON-MARINATED SPATCHCOCK POUSSIN, KIMCHI SLAW, PAPRIKA DIP & SWEET POTATO FRIES **26**

YELLOWFIN TUNA STEAK, KIMCHI SLAW, CHIMICHURRI & SWEET POTATO FRIES 36

BEETROOT HOME-CURED CELERIAC STEAK, KIMCHI SLAW, MISO GLAZE, POTATO ROSTI VGO 18 two

LAMB RACK, BRAISED SHOULDER, POTATO
ROSTI, HEIRLOOM CARROT, MINT GEL & JUS 75

RIB CAP BEEF BURGER, APPLEWOOD CHEDDAR, BACON JAM, CHILLI RELISH & CHIPS 18

BEETROOT BURGER, CONFIT MUSHROOM, AVOCADO, CHILLI RELISH & SWEET POTATO FRIES VGO 18

TERIYAKI-GLAZED ATLANTIC COD, CHARRED TENDERSTEM BROCCOLI 19

SIDE PLATES 5

SEASONAL VEGETABLES VGO ALLOTMENT SALAD VG CREAMED POTATOES V

TRIPLE-COOKED CHIPS VG SWEET POTATO FRIES & PAPRIKA DIP VG

PUDDING PLATES

sharing APPI

APPLE CRUMBLE VANILLA ICE CREAM VGO 8/13

STICKY TOFFEE PUDDING BUTTERSCOTCH SAUCE & VANILLA CREAM V 9

BRITISH CHEESES & CRACKERS V 12

EARL GREY CRÈME BRÛLÉE SHORTBREAD BISCUIT **9**

CHOCOLATE MOUSSE CARAMEL & HAZELNUTS 12

Our menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know before placing your order. Please note – we are a cashless venue and all prices include VAT at the local stipulated rate. A discretionaryservice charge of 12.5% will be added to your bill.



THE GALLERY