

The Gallery Restaurant Sunday Lunch Menu



To Start

Lamb Shoulder Croquet

Blue cheese, walnut, fig

Smoked Haddock Fishcakes

Sauce gribiche, crushed peas

Pumpkin Panna Cotta

Pumpkin seeds, aged balsamic, goats cheese, pumpkin emulsion

Homemade Soup of the Day

Freshly baked bread

Sea Bream

Satay sauce, chilli, mango, coriander, finger lime

To Follow

Award Winning Owen Taylors Derbyshire Sirloin (Roasted Medium Rare)

Roast potatoes, yorkshire pudding, seasonal vegetables, roast gravy

Roast Rack of Pork

Crackling, sage and onion stuffing, seasonal veg, pork gravy

BBQ Chicken Breast

Buttered new potatoes, seasonal vegetables, roast chicken sauce

Hand Rolled Tagliatelle

Wild mushroom, spinach, parmesan, black truffle sauce

Pan Fried Hake

Leek fondue, fondant potato, chive oil, vermouth sauce

To Finish

Pistachio Crème Brulee

Vanilla ice cream

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

Blackberry Magnum

White chocolate, blackberry financier

Chocolate Mousse

Blackcurrants, cassis sorbet

Cheese trolley (£4.25 supplement if taken as a dessert)