

# THE GALLEY

## RESTAURANT

### Early Diners Menu

5pm - 6:30pm Monday - Friday 2 courses £14 / 3 courses £18

#### Starters

**Chefs Homemade soup of the day** (GF, DF, VV)

**Patchwork pate** (GF)

**Crispy pulled sweet chilli chicken** - sweet chilli aioli

**Honey & mustard glazed pigs in blankets**

**Lemon and herb Breaded Brie Wedges** - cranberry relish

#### Main Courses

**Galley fish pie** - a passed down recipe of Smoked haddock, salmon and haddock fillet in a cream sauce, topped with mash and a herb crumb (GF)

**Dave Joinsons award winning sausage** - creamy mash, gravy & greens - you cannot re-invent the wheel...

**Pan fried chicken Breast** - spinach and pea crushed potato cake, fine beans and a wild mushroom & tarragon sauce (GF)

**Wild mushroom tagliatelle** - in a light spinach and wild mushroom cream, finished with fine herbs

**House made Thai red vegetable curry (V&V)**- made with coconut milk & served with white rice £12.95 (GF, DF, VV)

**Traditional fish and chips** - homemade beer batter, fresh haddock fillet, hand cut chips, tartare sauce & mushy peas

**Hand pressed steak burger** - served with cheddar cheese, brioche bun, gem lettuce, tomato, French fries

#### Desserts

**House made sticky toffee pudding** - butterscotch sauce and vanilla ice cream

**Chocolate, Cointreau and blood orange mousse** - Chantilly cream

**Sicilian lemon tart** - blueberry compote and Chantilly Cream

**Glazed pineapple Pina colada** - white rum syrup and coconut sorbet (GF,DF)

**Two scoops of backford belles ice cream**