

THE GALLEY

RESTAURANT

Starters

- Chefs Homemade Soup of The Day** (vegan)
- House Made Hummus** (vegan) chilli oil and warm pitta
- Patchwork Pate** red onion chutney & toast
- Salt & Pepper Chicken Wings** Chinese style crispy kale & sesame seeds
- Goats Cheese Bon Bons** (v) pickled shallots, confit tomato relish and balsamic dressed rocket

MAIN COURSES

- Galley fish pie** a passed down recipe of Smoked haddock, salmon and haddock fillet in a cream sauce, topped with mash and herb crumb (GF)
- Traditional Fish & Chips** homemade beer batter, fresh haddock fillet, hand cut chips & tartare sauce
- Home Made Shepherd's Pie** slow cooked welsh lamb and root vegetables in a rich red wine gravy topped with creamy mash
- Smoked Bacon Wrapped Chicken Breast** filled with a caramelised red onion and sausage meat stuffing served with lyonnaise potatoes & creamed savoy cabbage
- Dave Joinsons Award Winning Sausages** mashed potato, green vegetables & gravy
- Rigatoni Pasta** (v) red pesto and black olives with glazed goats' cheese and rocket leaves
- Sweet Potato, Chickpea & Vegetable Tagine** (vegan) fragrant savoury rice and pitta bread
- Hand Pressed Steak Burger** in a soft brioche bun, topped with melted cheese, lettuce and tomato served with crunchy fries and house made burger relish

DeSSERTS

- Lemon Meringue New York Style Cheesecake** strawberry ice cream
- Apple and Black Berry Crumble** vanilla custard
- Iced Raspberry Parfait** chantilly cream and hedgerow berry compote
- Maple Roast Peaches** (vegan) mango sorbet, raspberry coulis and shortbread crumb
- Two Scoops of Backford Belles Ice Cream** vanilla, chocolate, strawberry & mango sorbet

Set Menu

Available till 6:30PM
Monday – Friday

2 Courses £12

3 Courses £16

Please make us aware of any dietary requirements, allergies, intolerances or preferences when ordering so your server can make our kitchen aware. Thank you

NIBBLES

- Garlic Bread** 3 (GF)
- Garlic & Cheese Bread** 4 (GF)
- Olives** 3 (GF, DF)
- Fresh Bakery Bread, pesto, Oil with balsamic** 2.95 (GF, DF)
- Hummus, Chilli Oil & Pitta** 4 (GF, DF)

- Hand cut chips
- French fries
- Beer battered onion rings
- Seasonal vegetables
- Dressed mixed Salad
- Garlic bread
- Garlic and cheese bread 4

SIDES 3



FESTIVE AFTERNOON TEA WILL BE AVAILABLE ON SELECTED DATES** THROUGHOUT THE YEAR, FOR ONLY £10 PER PERSON INCLUDING HOT DRINKS! AFTERNOON TEA IS PRICED AT £12.50 ON NORMAL DAYS

LARGE PARTIES AND BABY SHOWERS WELCOME!

£2.50 DEPOSIT PER PERSON TO BOOK & 24HRS NOTICE