

THE GALLEY

RESTAURANT

STARTERS

Homemade Soup of The Day (vegan) 4.95 (GF, DF)

Patchwork Pate red onion chutney & toast 5.50 (GF, DF)

Best Ever - black pudding & chorizo hash cake, poached egg, crispy bacon & hollandaise sauce 6.95

Salt & Pepper Chicken Wings Chinese style crispy kale & sesame seeds 6 (GF, DF)

Lamb Kofta Kebab minted yoghurt & warm pitta bread 6.95 (GF)

Thai Salmon Fishcake rocket and watercress salad, charred lime wedge 6.95

House Made Hummus (vegan) chilli oil and warm pitta 4 (GF, DF)

Goats Cheese Bon Bons (v) pickled shallots, confit tomato relish and balsamic dressed rocket 6

CAPTAINS CATCH

Pan Seared Fillet of Seabass butterbean and spinach stew, grilled asparagus spears & roasted red pepper puree 14 (GF, DF)

Galley Fish Pie a passed down recipe of Smoked haddock, salmon and haddock fillet in a cream sauce, topped with mash and herb crumb 13.50 (GF)

Traditional Fish & Chips homemade beer batter, fresh haddock fillet, hand cut chips, tartare sauce & mushy peas 12.50

HOME COMFORTS

Slow Braised Pork Belly chorizo & black pudding cake, celeriac puree, pak choi & pork dripping gravy 14 (GF,DF)

Home Made Shepherd's Pie slow cooked welsh lamb and root vegetables in a rich red wine gravy topped with creamy mash and vegetables on the side 11 (GF)

Pan Seared Duck Breast dauphinoise potatoes, carrot and orange puree, kale and a port and redcurrant sauce 16 (GF)

Smoked Bacon Wrapped Chicken Breast filled with a caramelised red onion and sausage meat stuffing served with lyonnaise potatoes & creamed savoy cabbage 12.95 (GF)

Dave Joinsons Award Winning Sausages mashed potato, green vegetables & gravy 11

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)

Both our steaks are served with grilled mushroom, tomato, pepper sauce & crunchy fries

▪ **8oz Rump Steak** 14.95 (GF, DF)

▪ **10oz Ribeye Steak** 19.95 (GF, DF)

10oz Gammon Steak two fried eggs & house fries 11 (GF, DF)

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 12

Chicken New Yorker butterflied chicken breast topped with sweet cured bacon, cheddar cheese, gem lettuce and BBQ sauce in a soft brioche bun served with crunchy fries 12

NON-MEAT

Rigatoni Pasta (v) red pesto and black olives with glazed goats cheese and rocket leaves 10

Sweet Potato, Chickpea & Vegetable Tagine (vegan) fragrant savoury rice and pitta bread 11 (GF, DF)

Vegan Sausage & Mash (vegan) with rustic mash & vegan gravy 10 (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

FESTIVE AFTERNOON TEA £12.50PP** £10pp on selected dates

PROSECCO AFTERNOON TEA £17.50PP** £15pp on selected dates

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

GRILLED