

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

MAIN MEALS

- Rigatoni Pasta (v)** red pesto and black olives with glazed goats' cheese and rocket leaves 10
- Vegan Sausage & Mash** (vegan) with rustic mash & vegan gravy 10 (GF, DF)
- 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
- Dave Joinsons Award Winning Sausage** mashed potato, green vegetables & gravy 11
- 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

OPEN SANDWICHES

- All sandwiches served open on either white or wholemeal bloomer bread, with a house salad and skinny fries
- Galley Club Sandwich** Chicken strips, crispy bacon, baby gem lettuce and mayonnaise 6.95
- Fish Fingers** tartare sauce, baby gem lettuce and mushy peas on the side 6.95
- Roast Topside of Beef** rocket leaf and horseradish mayonnaise 7.50
- Smoked Salmon and Prawn** marie rose sauce 7.50

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)

SUNDAY LUNCH SPECIAL OFFER

2 COURSES £12.95

3 COURSES £15.95

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

- Roasted Topside of Beef** served with vegetables, cauliflower cheese, roast potatoes, chefs stock pan gravy & a home-made Yorkshire pudding
- Roasted Chicken Breast** seasoned with garlic and thyme and served with vegetables, cauliflower cheese, roast potatoes & chefs stock pan gravy
- Roasted Belly Pork** served with vegetables, roast potatoes, cauliflower cheese & chefs stock pan gravy
- Vegan Roast** vegan sausages, roast potatoes, vegetables and vegan gravy

DESSERTS

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

- Cauliflower Cheese 2
- Roast Potatoes 2
- Mashed Potatoes 2
- Yorkshire Pudding 1
- Hand Cut Chips / French Fries 3
- Fresh Vegetables 2

SIDES

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