

THE GALLEY, ELLESMERE PORT

SUNDAY MENU 12-6PM

STARTERS

Homemade Soup of The Day 4.95 (vegan) (GF/DF available)

Patchwork Chicken Liver and Herb Pate red onion chutney & toast 5.50 (GF/DF available)

Best Ever Benedict toasted English muffin, black pudding, crispy bacon, poached egg with hollandaise sauce 6.95

Garlic and Chilli Chicken Wings scallions & sesame seeds 6 (GF/DF available)

Glazed Goats Cheese & Beetroot salad balsamic dressed wild rocket, confit cherry tomatoes 6 (v) (GF available)

MAIN MEALS

Pan Roast Fillet of Salmon warm new potato and spring green vegetable citrus braise 14 (GF/DF available)

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

Traditional Fish & Chips homemade beer battered haddock fillet, triple cooked chips, tartare sauce & garden peas 13.50 (DF available)

10oz Gammon Steak two fried eggs & crunchy fries 12 (GF/DF available)

Hand Pressed Steak Burger in a soft brioche bun, topped with melted cheese, lettuce and tomato served with crunchy fries and house made relish 12

Thai Green Vegetable and Coconut Curry basmati rice, warm garlic naan bread 11 (vegan available) (GF/DF available)

- Served with chicken 14
- Served with king prawns 15

Italian Style Beef Ragu Pappardelle Pasta slow cooked British beef in a rich red wine tomato sauce folded with pappardelle pasta, rocket and parmesan shavings 12.50 (DF available)

Available as a Salad or served on a Freshly baked Ciabatta, With a House Salad and Crunchy Fries (DF available)

Cajun Chicken, Cajun Chicken strips, mixed lettuce, mayonnaise and mango vinaigrette 8.50

Rump Steak, seared rump steak with caramelised onion chutney, lettuce and house dressing 9.95

Smoked Salmon and Avocado, marie rose sauce 8.50

Grilled Haloumi (v) with roast red pepper, mixed olives, cucumber, red onion and green pesto 8

Fish Finger Ciabatta served with tartare sauce, crunchy fries and salad 7

OPEN SANDWICHES

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) (GF/DF AVAILABLE)

HOUSE MADE HUMMUS (VEGAN) CHILLI OIL AND WARM PITTA

PATCHWORK CHICKEN LIVER AND HERB PATE RED ONION CHUTNEY & TOAST (GF/DF AVAILABLE)

GLAZED GOATS CHEESE & BEETROOT SALAD BALSAMIC DRESSED WILD ROCKET, CONFIT CHERRY TOMATOES (V) (GF AVAILABLE)

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

VEGAN ROAST SAUSAGES, ROAST POTATOES, VEGETABLES AND VEGAN GRAVY

DESSERTS

VANILLA POACHED PEAR BLACKCURRANT SORBET, ALMOND AND RAISIN GRANOLA (VEGAN) (DF AVAILABLE)

ICED MANGO PARFAIT CHANTILLY CREAM, MANGO AND STRAWBERRY SALSA (GF AVAILABLE)

CHEESE PLATE WITH EITHER CHEDDAR CHEESE OR SHROPSHIRE BLUE

Cauliflower Cheese 2

Roast Potatoes 2

Mashed Potatoes 2

Yorkshire Pudding 1

Triple Cooked 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