THE GALLEY, ELLESMERE PORT MAIN MENU

STARTERS

Homemade Soup of The Day

fresh bread 4.95 (vegan available) (GF/DF available)

Patchwork Chicken Liver and Herb Pate

red onion chutney & toast 5.50 (GF/DF available)

Crispy Tempura King Prawns

House made fire roasted red pepper and sweet chilli iam 7.95 (DF available)

Tandoori Chicken Flat Bread

Boneless tandoori chicken thighs, leaf salad, yoghurt and mint dressing all set upon a stone baked flat bread 6.95 (GF available)

House Made Red Pepper Hummus

warm flat bread strips 4 (vegan available) (GF/DF available)

Cajun Dusted Haloumi Fries

Guacamole, pico de gallo 6.50 (v) (GF available)

From the Sea

Pan Fried Fillet of Seabass

warm saffron potatoes, pickle courgette ribbons, confit cherry tomatoes with citrus dressing 13 (GF/DF available)

Beer Battered Fish & Chips

battered haddock fillet, triple cooked chips, tartare sauce & garden peas 13.50 (DF available)

King Prawn Risotto roast red bell pepper and confit tomato risotto, fragrant herb dressing 14

Grilled Meats

All Our steaks are sourced from British farms and are served with chestnut mushrooms, grilled tomato & crunchy fries

- 8oz Rump Steak pepper sauce 14.95 (GF/DF available)
- 10oz Ribeye Steak pepper sauce 19.95 (GF/DF available)
- 10oz Gammon Steak fried egg, pineapple & crunchy fries 13.50 (GF/DF available)

TRY OUR STEAKS WITH AN AVOCADO & TOMATO SALAD FOR A HEALTHIER ALTERNATIVE

HOUSE BURGERS

Our burgers are served in a soft pretzel bun with little gem lettuce, slice tomato and a side of crunchy fries

Hand Pressed Steak Burger topped with melted cheese, and house made chilli jam 12

Cajun Chicken Burger marinated butterflied chicken breast, gem lettuce, tomato and mayonnaise 12

Vegan Burger gem lettuce, tomato and house made chilli jam 12 (vv)

NIBBLES

Garlic Bread 3 (GF/DF available)

Garlic & Cheese Bread 4 (GF available)

Olives 3 (GF/DF available)

Fresh Bloomer Bread with oil and balsamic 2.95 (GF available)

Red Pepper Hummus, Warm Flat Bread 4 (GF/DF available)

TRY A SIDE ORDER WITH YOUR MEAL

Triple Cooked Chips
Crunchy Fries (vegan, GF, DF available)
Beer Battered Onion Rings
Seasonal Vegetables
Dressed Mixed Salad
Herb Buttered Cheshire Newies
Cajun Dusted Halloumi Fries 5

HOME COMFORTS

Pan Roast Chicken Supreme with squash puree, roast asparagus, charred spring onion 14 (GF available)

Carbonara Fettuccini Pasta, traditional Italian carbonara sauce with smoked bacon lardons and chestnut mushrooms folded with fettuccini pasta, parmesan shavings, poached egg 12

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

NON-MEAT

Roast Red Bell Pepper and Confit Tomato Risotto

fragrant herb dressing 11 (vegan available) (GF/DF available)

Mexican Five Bean Chilli

basmati rice, guacamole and warm floured tortilla 11 (vegan available) (GF available)

Vegan Sausage & Mash with rustic mash, seasonal greens & vegan gravy 10 (vegan available) (GF/DF available)



AFTERNOON TEA @ THE GALLEY INCLUDES:

White chocolate profiterole, chocolate fudge brownie, mini cheesecake, mini fruit pavlova, lemon drizzle cake, scone with jam and cream & a fresh sandwich selection.

This months sandwiches are:

Egg mayonnaise, ham salad, cheese and chutney & chicken, bacon and mayo £2.50 DEPOSIT TO BOOK & 24HRS NOTICE

AFTERNOON TEA £12.50PP**

Please make us aware of any dietary requirements, allergies, intolerances or preferences when ordering, so your server can make our kitchen team aware, and the relevant adjustments can be made to your meal. Thank you