

THE GALLEY, ELLESMERE PORT

SUNDAY MENU 12-5PM

STARTERS

Homemade Soup of The Day

fresh bread 4.95 (vv) (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 jam 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)

Cajun Dusted Haloumi Fries

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

MAIN MEALS

Pan Fried Fillet of Seabass

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

Traditional Fish & Chips

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

10oz Gammon Steak

fried egg, pineapple & crunchy fries 13.50 (GF/DF available)

Hand Pressed Steak Burger topped with melted cheese, served in a soft pretzel bun with little gem lettuce, slice tomato and chilli jam, with a side of crunchy fries 12 (df available)

Cajun Chicken Burger marinated butterflied chicken breast served in a soft pretzel bun with little gem, sliced tomato and mayonnaise with a side of crunchy fries 12 (df available)

Mexican Five Bean Chilli basmati rice, guacamole and warm floured tortilla 11 (vv) (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

OPEN SANDWICHES

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

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)

NIBBLES

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)

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

GLAZED PINEAPPLE WITH MANGO SORBET, RASPBERRY COULIS AND FRESH RASPBERRIES (VEGAN) (GF/DF AVAILABLE)

KEY LIME JAM JAR CHEESECAKE CHANTILLY CREAM 5 (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

SUNDAY 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