

THE GALLEY, ELLESMERE PORT

SUNDAY MENU 12-5PM

HOMEMADE SOUP OF THE DAY

warm ciabatta 5 (vegan available) (GF/DF available)

CHILLI AND GARLIC KING PRAWNS

in a cream sauce with garlic ciabatta
choose either 5 or 10 £6/£11 (DF available)

CHICKEN LIVER, MADEIRA AND THYME PATE

red onion chutney and baked croutes 6.50 (GF available)

PERI PERI DUSTED HALOUMI BITES

roasted red pepper and chilli jam 6.50 (GF available)

CARAMELISED RED ONION HUMMUS (VV)

warm pitta bread 5 (GF/DF available)

MAIN MEALS

OVEN ROAST HERB CRUSTED LOIN OF COD

crushed potatoes, smoked pancetta and pea cream
14.95

BEER BATTERED FISH & CHIPS

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

8OZ SIRLOIN STEAK

with pepper sauce, crunchy fries, mushrooms &
grilled tomato 18 (GF/DF available)

10OZ GAMMON STEAK

fried egg, garden peas & crunchy fries 14 (GF/DF available)

PASTA DE POLLO

grilled chicken strips, blushed tomatoes and
tender stem broccoli, in a rich green pesto
cream, parmesan shavings 14 (GF available)

HAVE THIS DISH VEGETARIAN £12

PORK LOIN MEDALLION

Pan seared pork loin medallion, garlic and
spinach potatoes, traditional pork faggot, stem
broccoli and a whole grain mustard sauce 14 (GF/DF available)

MEXICAN FIVE BEAN CHILLI (VV)

basmati rice and warm pitta bread 12.75 (GF/DF available)

VEGAN SAUSAGE & MASH (VV)

with rustic mash, vegetables & savoury gravy 11.75
(GF/DF available)

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

BBQ BEEF BURGER

100% ground British beef burger topped with
bacon and cheese, and homemade BBQ sauce 14

PERI PERI CHICKEN BURGER

marinated butterflied chicken breast, coriander
and lime mayonnaise 13 (DF available)

NIBBLES OR TO SHARE

garlic ciabatta 3.5 (GF/DF available)

garlic & cheese ciabatta 4.5 (GF available)

olives 3 (GF/DF available)

warm oven baked ciabatta bread, pesto, olive oil
and balsamic 3.75 (GF available)

SUNDAY LUNCH SPECIAL OFFER

2 COURSES 14.95

3 COURSES 17.95

STARTERS

CHEFS HOMEMADE SOUP OF THE DAY

(vegan available) (GF/DF available)

OVEN BAKED GARLIC CIABATTA

(GF available)

CARAMELISED RED ONION HUMMUS (VV)

warm pitta bread (GF/DF available)

CHICKEN LIVER, MADEIRA AND THYME PATE

red onion chutney and baked croutes (GF available)

MAIN COURSES

ROASTED TOPSIDE OF BEEF

served with carrot and swede mash, cauliflower cheese, roast
potatoes, chefs stock pan gravy & a home-made Yorkshire pudding
(GF/DF available)

ROASTED CHICKEN BREAST SEASONED WITH GARLIC AND THYME

served with carrot and swede mash, cauliflower cheese, roast
potatoes & chefs stock pan gravy (GF/DF available)

ROSEMARY ROASTED LAMB RUMP (£2.50 supplement)

served with carrot and swede mash, cauliflower cheese, roast
potatoes & chefs stock pan gravy (GF/DF available)

VEGAN ROAST SAUSAGES

roast potatoes, carrot and swede mash, cauliflower and vegan
gravy

DESSERTS

CHEESE PLATE

either cheddar cheese or Shropshire blue

TWO SCOOPS OF BACKFORD BELLES ICE CREAM

Vanilla, chocolate or strawberry

BISCOFF JAM JAR CHEESECAKE

salted caramel sauce

TROPICAL SUMMER FRUIT SALAD

(vegan, GF/DF available)

Cauliflower Cheese 2

Roast Potatoes 2

Mashed Potatoes 2

Yorkshire Pudding 1

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