



THE  
**GALLEY**  
KITCHEN

## NIBBLES



### OLIVES

ROASTED PEPPERS & CHORIZO

HALLOUMI CHIPS

BEETROOT HUMMUS AND FLATBREADS

RUSTIC BREADS

All £4

### ANTIPASTI SHARING PLATTER

Salami, Cured Ham, Tomato and  
Basil Bruschetta, Mozzarella, Hummus,  
Olives and Grissini Bread Sticks

£16

## STARTERS



### SOUP OF THE DAY

served with Crusty Bread £5

### CALAMARI

with Lemon Mayonnaise £7

### TOMATO, MOZZARELLA AND BASIL SALAD

£6

PRAWN, CRAYFISH, CAPER,  
SHALLOT AND LEMON SALAD £8.50

### BEETROOT CARPACCIO

Roquefort Cheese, Toasted Sesame  
Seeds and a Beetroot Glaze £7

### PRESSED HAM HOCK TERRINE

with Picalilli and  
Charred Onion Bread £7

### ASIAN CRISPY BEEF SALAD

Chinese Leaf, Bean Sprouts, Snow Peas,  
Peppers and Chilli with a  
Light Soy Dressing £8/14

## MAINS



### SPATCHCOCK PIRI PIRI CHICKEN

with Chargrilled Baby Corn and Mexican Rice or Skinny Fries £13

### BEER BATTERED COD & CHIPS

with Mushy Peas, Home-made Tartare and Lemon £12

### MOROCCAN SPICED LAMB SHOULDER

with Apricot and Lemon Cous Cous and Coriander Oil £15

### 10oz RIBEYE STEAK

with Vine Tomato, Roast Portobello Mushroom and Hand-Cut Chips £19

### 8OZ FILLET STEAK

with Vine Tomato, Roast Portobello Mushroom and Hand-Cut Chips £27

### SLOW ROAST PORK BELLY

with Wholegrain Mustard Mash, Green Beans and a Cider Sauce £16

### SEARED TUNA STEAK

with Lemon, Cherry Tomatoes, Capers and Hand-Cut Chips £15

### ASPARAGUS AND PEA RISOTTO

with Parsley and Shaved Parmesan £11

### SEARED SWORDFISH

served in a Chorizo, Tomato and Bean Stew, topped with Samphire £15

### SMOKED DUCK

with Noodles, Asian Slaw and Soy £14

### RED THAI CURRY

with Jasmine Rice and Mange Tout £12

## BURGERS



### STEAK BURGER

served on a Charcoal or Pretzel bun, with hand-cut chips, onion rings, red onion and pickle gherkin. £12

### CHICKEN BURGER

served on a Charcoal or Pretzel bun with hand-cut chips, onion rings and guacamole £11

### HALLOUMI BURGER

served on a beetroot brioche bun, with hand-cut chips, onion rings and hummus £11

All our burgers are served with hand-cut chips, onion rings and a house salad

Additional toppings:

Monterey Jack Cheese

£1.50

Smoked Bacon

£1.50

## SALADS



### FETA AND TOMATO GREEK SALAD

with Cucumber, Olives  
and Oregano

£10

### CAESAR SALAD

Cos Lettuce, Shaved Parmesan,  
and Crispy Croutons

£8

Add Chicken £3.00

### SUPERFOOD SALAD

Quinoa, Broccoli, Almonds,  
Avocado and Feta with a  
Pomegranate Vinaigrette

£11

## SUNDAY ROASTS



### 28-DAY AGED ROAST RUMP OF BRITISH BEEF

served with Roast Potatoes, Yorkshire Pudding,  
Cauliflower Cheese and Seasonal Vegetables.

£14.50

### ROAST GLOUCESTERSHIRE PORK

Served with Roast Potatoes, Cauliflower Cheese,  
Seasonal Vegetables and Bramley Apple Sauce

£11.50

## SIDES

CHUNKY SLAW

SWEET POTATO FRIES

CHUNKY CHIPS

HOUSE SALAD

ROCKET, PARMESAN & PINE NUT SALAD

PLUM TOMATO & RED ONION SALAD

GREEN BEANS, PAK CHOI & RED CHILI

Each £3.50

## SAUCES

PEPPERCORN

RED PESTO

GARLIC BUTTER

CHIMMICHURRI

OXFORD BLUE CHEESE

Each £1.50

## DESSERTS



### WARM BELGIAN CHOCOLATE BROWNIE

with Artisan Ice Cream £6

### STICKY TOFFEE PUDDING

with Butterscotch Sauce and Vanilla Ice Cream £6

### LEMON TART

with Raspberry Coulis and fresh Raspberries £6

### CRÈME BRULÉE

with Home-made Buttery Short bread £6

SELECTION OF ICE CREAMS £4.50

### THREE BRITISH CHEESES

with Quince, Crackers and Damson Jelly £8

### FULL MONTY CHEESEBOARD

for two people £15

## HOT DRINKS AND LIQUEURS



AMERICANO £1.90

CAPPUCINO £2.70

LATTE £2.70

FLAT WHITE £2.80

ESPRESSO £1.90

DOUBLE ESPRESSO £2.25

POT OF TEA £1.90

SPECIALITY TEA £2.25

HOT CHOCOLATE £2.85

MOCHA £2.95

IRISH COFFEE £5.95

VINTAGE PORTS £5.50

### BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF YOU HAVE A FOOD ALLERGY

Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Naturally, thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illnesses.