

the gallery

training kitchen and restaurant



Wednesday and Friday Lunch

Starters

Minestrone soup

Poached hens egg with asparagus and hollandaise sauce

Spiced soused Mackerel, pickled ginger with Crème Fraîche

Main courses

Porchetta, fennel, garlic, garden herbs and lemon, roast gravy, braised red cabbage, mashed swede & carrot and dauphinoise potatoes

Steamed salmon with latke potatoes, tender stem broccoli, garden peas & white wine sauce

Woodland mushroom and chive risotto with wilted spinach and parmesan tuile

Desserts

Profiteroles with mint and pistachio Chantilly cream with hot chocolate sauce

Pineapple, cacao and black pepper tart tatin, vanilla ice cream

Individual strawberry and raspberry gateaux

Crema Catalana with palmiers

Tea, herbal infusions & filter coffee

Cappuccino/Latte £2.80, Irish Coffee £5

£17.50 per person

Please always inform your server of any allergies or food intolerances before placing your order.

Please be aware menus are subject to change at short notice.

VAT is included at the current rate

Please be aware we would prefer card payments

