

the gallery

training kitchen and restaurant



Tuesday Dinner

Starters

Artichoke, spinach and ricotta filo bake with pomegranate

Home cured salmon trout with beetroot, mustard, dill and pickled cucumber

Fritto misto - lemon sole, squid, prawns, asparagus and courgette

Mains

Pan fried pollock fillet with samphire, capers and crushed new potatoes

Coq au vin with chive mash potatoes and glazed baby carrots

Duck breast, braised chicory and dauphinoise potato

Pork belly, rosti potatoes, wilted spinach and apple sauce

Bavette steak with bearnaise sauce, hasselback potatoes and broccoli

Cavolo nero, mushroom, potato and gruyere strudel,

courgette and carrot spaghetti

Desserts

Crème Brûlée

Sticky toffee pudding

Soft fruit tartlet

Tea, herbal infusions & filter coffee

Cappuccino/Latte £2.80, Irish Coffee £5

£22.50 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 prefer card payments for all transactions

