

GALLERIA

The Restaurant on the River

Starters

Garlic focaccia bread topped with parmesan style cheese (n) (v)	5.75	Watermelon & feta salad, served with pomegranate, cherry tomatoes & mint (gf)	7.50
Olives marinated in mushrooms & peppers with a hint of chilli, served with sourdough bread (v)	5.50	Mussels poached in a white wine, shallots, garlic & cream sauce served with sourdough bread	9.25
Vegetarian pastry baskets filled with a tomato & pepper cream cheese mousse, served with a pea puree (v)	7.50	Caprese salad, sliced mozzarella & tomato served with a balsamic glaze & basil oil (gf)	7.25
Tempura prawns served with sweet chilli dressing & a mixed pepper salad (df)	9.00		

Meat & Game

Pan-fried honey & garlic chicken supreme, served with mixed vegetable basmati rice & a fresh mango sauce with a hint of chilli (df) (gf)	18.50
Lamb rump served with creamy mint mash potato, shiitake mushroom & pak choi, in a red wine & rosemary sauce (gf)	24.50
Duck breast served with carrot mash potato, in a port red wine & cherry sauce (gf)	24.95
Moroccan spiced chicken & pineapple mixed salad, served with a honey & lemon dressing (df) (gf)	18.75

Vegan & Vegetarian

Smoked tofu salad, served with olives, lentils, sundried tomatoes & edamame beans with a honey & lime dressing (df) (gf)	14.00
Porcini & wild mushroom tagliatelle pasta served in a cream & herb sauce (v)	17.50
Beetroot & halloumi salad served with cherry tomatoes, pomegranate seeds & a balsamic glaze dressing (v) (gf)	16.50
Cauliflower steak, served with fried courgettes, guacamole & a smoked paprika & soy BBQ sauce (ve) (gf)	16.50
Mexican bean & quinoa salad, served with mixed peppers, avocado, sweetcorn with coriander, chilli & maple syrup dressing (ve) (gf)	15.00

Fish

Pan fried seabass, served with orange mash potato, guacamole & asparagus (gf)	19.50
Linguine pasta with prawns, mussels, peppers & pak choi served with sundried tomato & crab sauce (df)	19.25

Side Orders

Steak fries (gf) (ve)	4.50	Mixed salad (gf) (ve)	4.50
Bread basket	4.00	Roasted seasonal vegetables	6.50

Desserts

Panna cotta served with summer berries & strawberry liqueur* (gf)	7.50
Mango cheesecake served with mango coulis* (v)	7.25
Sticky toffee pudding served with toffee sauce & vanilla ice cream* (v)	7.50
Ice cream - chocolate & vanilla (gf) (v)	6.50
Sorbet - pear & raspberry (gf) (ve)	6.50
Coffee Affogato (v) (gf)	6.50
Served with Amaretto or Tia Maria	8.50
Warm chocolate pudding served with raspberry sorbet (ve)	7.25

(gf) Gluten Free, (df) Dairy Free, (ve) Vegan dishes, (v) Vegetarian dishes, (n) may contain nuts. * Homemade Desserts

If you have any dietary requirements, please ask a member of staff.

A discretionary 12.5% service charge will be added to all bills.

Gin & Tonic

All gins are served with Fever-tree tonic
& 50ml measures

Bombay Sapphire 11.00

Bombay Sapphire launched a new gin era, the fresh style is achieved via a vapour infusion of the botanicals. Served with fresh lime

Cambridge Dry 12.50

Distilled less than a mile from the Galleria botanicals including basil, rosemary & violet petals. Served with a sprig of thyme & lemon

Elephant 11.00

The gin's distinct nose first yields a subtle juniper aroma, with hints of mountain pine & other herbaceous notes. Served with fresh apple/orange

Hendricks 11.00

An innovative, smooth gin made with cucumbers & rose petals. Served with fresh cucumber & rose petals

Pinkster 11.00

Deliciously dry with gentle fruity notes & an exceptionally smooth finish Served with fresh raspberries & mint

Coast Reach 11.00

London dry gin, smooth with layered flavours of sweet juniper, pink peppercorns & citrus from English sea buckthorn.

Tanqueray Flor De Sevilla 11.00

A refreshingly crisp juniper & zesty orange aroma with earthy allspice Served with fresh orange

Whitley Neill Rhubarb & Ginger 11.00

Inspired by the English garden with the essence of rhubarb adding a tart crisp edge, whilst the ginger warms the palate Served with fresh rhubarb & lime

Single Malts

Ardbeg, Uigeadail, Islay 10 year old 46%

Sweet ripe fruit, powerful peat & smoked barley
25ml 6.30 50ml 9.25

Talisker 10 year old 45.8%

Powerful & spicy with a peppery finish & a touch of smokiness
25ml 4.25 50ml 8.20

Nikka from the Barrel 51.4%

Full bodied & punchy, spicy & toffee, a little caramel, vanilla & fruit
25ml 5.85 50ml 9.50

Cognac/Brandy/Armagnac

Armagnac Janneau VS

Fresh & fruity, like young plums with wood notes revealed on the palate
25ml 8.00 50ml 14.50

Calvados Boulard

A delicious aromatic palate of fresh of fresh apples & strong vanilla hints. Smooth & fruity with elegance & aromatic richness
25ml 7.00 50ml 12.50

H by Hine VSOP

Light & delicate with floral & vanilla notes; velvet smooth on the palate
25ml 6.00 50ml 10.50

Hine Rare VSOP

Hine Rare VSOP is a blend of 25 cognacs. Notes of jasmine, apricot & vanilla
25ml 7.50 50ml 13.50

Hine Antique XO 1er Cru

This mature cognac reveals the complexity of mild spices along with hazelnut & warm fig
25ml 15.00 50ml 22.50

Cocktails

Aperol Spritz	10.00
Aperol over ice topped with Prosecco, a splash of soda & orange slices.	
Aperol Negroni	10.50
A perfect blend of Gin, sweet vermouth & Aperol.	
Cosmopolitan	10.00
Vodka, Cointreau, cranberry juice & lime, delicately balanced with orange.	
Dark & Stormy	10.00
Gosling's Black Seal Rum, topped with fiery ginger beer & bitters.	
Elderflower Martini	11.50
A gin Martini served with elderflower & a splash of Sloe gin.	
English Garden	10.00
Gin & elderflower, with cucumber, mint & ginger beer topped with lemonade.	
Espresso Martini	11.50
Vodka, Tia Maria, vanilla syrup & a shot of espresso.	
Old fashioned	10.50
Woodford reserve, sugar syrup, & bitters with a orange twist.	
Long Island Ice Tea	10.00
Five white spirits, lemon & lime poured over ice topped with Pepsi.	
Port negroni	10.50
Gin, Aperol, & port with orange garnish.	
Raspberry Bellini	10.00
Raspberry Daiquiri	11.50
Light rum with lime & muddled raspberries.	

Champagne & Prosecco

Beaumont des Crayeres Grand Reserve Brut NV
An award-winning Champagne. Elegant & fruit driven, soft & rounded on the palate with a delicate toasty character.

France (VE) 12%
Bottle 60.00

Pol Roger Brut Reserve NV

Beautiful flavours & notes of stone fruits, a certain nuttiness & hints of honey supporting the freshness of the acidity. The long-lasting aromas, composed of both fruity & spicy notes are outstanding

France (VE) 12%
Bottle 85.00

Prosecco Superiore, Versetto Asolo DOCG, Brut
Intense, elegant & aromatic, with fruity aromas & delicate flavours of apples & green fruit. Poetry in a glass!

Italy (VE) 11%
Bottle 35.00 125ml 8.50

Bottled Beers & Cider

Aspall Cyder	4.50
Peroni	4.25
Samuel Smith	4.55
Alcohol Free Beer	4.00

Spirits & Liqueurs

Absolut Vodka	4.75
Amaretto	4.75
Aperol	4.75
Bacardi	4.75
Grey Goose Vodka	5.50
Gosling's Black Seal Rum	4.75
Jameson Irish Whisky	4.75
Limoncello	4.75
Martini	4.75
Sambuca	4.75
Tequila	4.75
Tia Maria	4.75
Vintage Port	4.75
Woodford Reserve	4.75
Mixer	0.90

Red

Merlot/ Grenache, Terrasses D'Alleutier

This southern French red has aromas & flavours of soft red fruit with a hint of dark berries. It is fruit forward, smooth & perfect for easy drinking.

France (VE) 12%
Bottle 25.00 175ml 6.50 250ml 7.75

Shiraz, Coorong Estate

A gently oak aged, soft with aromas of black berry fruits & spice, with warming dark brambly fruit flavours & a silky texture on the palate.

Australia (VE) 13.5%
Bottle 27.00 175ml 6.75 250ml 8.50

Nero d'Avola, Meridia Terre Siciliane

A velvety smooth wine with flavours of juicy dark berry fruits & a touch of spice.

Italy (VE) 13%
Bottle 26.00 175ml 7.50 250ml 9.25

Malbec Reserve, Ique, Enrique Foster Mendoza

Beautifully rich, with a subtle touch of oak. Full of fruity aromas & flavours of fresh, spiced red fruits.

Argentina (VE) 13.5%
Bottle 32.50 175ml 9.00 250ml 11.50

Pinot Noir, Comte Paul Antonin

A soft, supple, light bodied wine with raspberry flavours, from a family estate in Beziers.

France (VE) 13%
Bottle 28.50

Rioja, Cofrade, Bodega Medievo

A beautiful, gently oak aged Rioja. Rich & velvety with notes of vanilla, spice & liquorice. Well balanced with red fruit flavours.

Spain (VE) 13%
Bottle 28.50

Rose

Cinsault/Grenache, Terrasses D'Alleutier

A soft, fruit forward rose from the South of France, with an attractive pale pink colour & flavours of red berry fruits.

France (VE) 12%
Bottle 25.00 175ml 6.50 250ml 8.00

White

Inzolia, Meridia, Sicily

Inzolia is an ancient Sicilian grape variety making aromatic, fresh zesty whites with hints of almond & citrus flavours.

Italy (VE) 13%
Bottle 25.00 175ml 6.50 250ml 8.50

Pinot Grigio, Il Bandiera, Delle Venezie

Easy drinking, dry, crisp & well balanced, with strong apple characteristics.

Italy (VE) 12%
Bottle 27.00 175ml 6.75 250ml 8.50

Unoaked Chardonnay Comte Paul Antonin

From a family estate, this unoaked Chardonnay has a lightness & elegance to accompany the purity of citrus & white fruit flavours, all leading to a very appealing & easy drinking style.

France (VE) 13%
Bottle 27.00 175ml 6.75 250ml 8.50

Sauvignon Blanc, Weka Marlborough

Vibrant & zesty with pronounced aromas & flavours of passion fruit & citrus.

New Zealand 12.5%
Bottle 33.00 175ml 9.00 250ml 11.50

Picpoul de Pinet, La Decouverte Aurelie Vic, Languedoc

Expressive notes of white flowers & citrus fruits, with delicious lively lemon peel flavours & well balanced acidity.

France (VE) 13%
Bottle 36.00 175ml 9.75 250ml 12.50

Gavi, Salluvii, Castellari Bergaglio

Salluvii is benchmark Gavi with crisp minerally citrus flavours & notes of peach.

Italy (VE) 13%
Bottle 36.00

Allergen advice for your information

All our wines contain sulphites.
Additional allergens are indicated by the
Symbols below: (VE) = Suitable for vegans

Hot Drinks

White/Black Coffee	3.20
Cappuccino	3.50
Flavoured Vanilla/Caramel	3.75
Latte	4.00
Flavoured Vanilla/Caramel	4.50
Single Espresso	2.75
Double Espresso	4.25
Americano	3.75
Single Macchiato	2.95
Double Macchiato	4.50
Hot Chocolate	4.50
Flavoured Vanilla/Caramel	5.25
Liqueur Coffee	9.50
Irish / Royale / Calypso / Baileys	
Decaffeinated Coffee	from 3.00
Tea Selection	3.75
English Breakfast, Earl Grey, Fresh Mint, Green, Peppermint	

Soft Drinks

Belvoir Handmade Lemonade	3.50
Belvoir Raspberry Lemonade	3.50
Coca Cola	3.50
Diet Coke	3.50
Elderflower Cordial Still or with Soda/Lemonade	3.25
Fever Tree Tonic Water	1.95
Lime & Soda	3.25
Ginger Beer	2.75
Orange Juice & Lemonade	4.95
Still Mineral Water	4.75
Sparkling Mineral Water	4.75
Cranberry Juice	3.20
Hand pressed English Apple Juice	3.95
Valencia Orange & Clementine Juice	3.95

Mocktails

English Garden	
Elderflower cordial, ginger beer topped with lemonade. Served with fresh mint & cucumber	6.95
Raspberry Daiquiri	
Fresh raspberries muddled with squeezed lime topped with lemonade	6.95
Raspberry Appletini	
Apple juice blended with refreshing raspberry, served with a sprig of mint	6.95