



GALLERIA

The Restaurant on the River

Starters

Garlic focaccia bread topped with parmesan style cheese (n) (v) 5.95

Olives marinated in mushrooms & peppers with a hint of chilli (v) 6.00

Vegetarian pastry baskets filled with a tomato & pepper cream cheese mousse, served with a pea puree (v) 7.50

Tempura prawns served with sweet chilli dressing & a mixed pepper salad (df) 9.50

Fish

Monkfish fillets with beetroot mash & an orange & passionfruit sauce (gf) 22.50

Linguine pasta with prawns, mussels, peppers & pak choi served with a sun-dried tomato & crab sauce (df) 20.25

Homemade soup of the day served with sourdough bread 7.25

Mussels poached in a white wine, shallots, garlic & cream sauce served with sourdough bread 10.25

Meat & Game

Pan-fried chicken supreme, served with mixed vegetable barley & a cream & rosemary sauce 18.95

Beef stew with chunky vegetables on a bed of creamy mash potato (gf) 19.50

Duck confit served with crushed garlic & rosemary mash potato, sweet red cabbage & a port sauce (gf) 24.50

Moroccan spiced chicken & pineapple salad served with a honey & lemon dressing (df) (gf) 18.75

Vegan & Vegetarian

Porcini & wild mushroom tagliatelle pasta served in a cream & herb sauce (v) 18.50

Beetroot & halloumi salad served with cherry tomatoes, pomegranate seeds & a balsamic glaze dressing (v) (gf) 17.50

Cauliflower steak served with mixed vegetable ratatouille & smoked tofu (ve) (gf) 17.50

Side Orders

Steak Fries (ve) (gf) 4.50

Bread Basket 4.50

Mixed salad (ve) (gf) 5.75

Roasted seasonal vegetables (ve) (gf) 6.50

(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 inform a member of staff.

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

