



GALLERIA

The Restaurant on the River

Starters

Garlic focaccia bread topped with parmesan style cheese (n) (v)	5.95	Homemade soup of the day served with sourdough bread	7.25
Olives marinated in mushrooms & peppers (ve)	5.75	Mussels poached in a white wine, shallots, garlic & cream sauce served with sourdough bread	10.25
Beetroot tartare served with whipped goats cheese topped with crushed walnuts (n) (v) (gf)	7.50	Burrata cheese served with roasted cherry tomatoes, homemade pesto & toasted pine nuts (n) (gf)	7.95
Tempura prawns served with sweet chilli dressing & a mixed pepper salad (df)	9.75	Homemade chicken liver & brandy parfait served with toasted sourdough bread	8.25

Meat & Game

Thai inspired chicken supreme served with coconut risotto & a mango and pineapple salsa (gf)	19.75	Fish	
Slow cooked beef stew with chunky vegetables on a bed of creamy mashed potato (gf)	19.50	Monkfish fillets served with beetroot mashed potato & an orange & passionfruit sauce (gf)	24.50
Duck confit served with sweet red cabbage, dauphinoise potato & a red wine & cherry sauce (gf)	24.50	Linguine pasta served with crab meat & prawns in a creamy chilli, garlic and herb sauce	21.75
Greek gyros spiced chicken salad served with focaccia batons (df)	18.75	Vegan & Vegetarian	
		Rigatoni pasta served with mixed vegetables & a tomato & herb sauce (ve) (df)	18.50
		Beetroot & halloumi salad served with cherry tomatoes, pomegranate seeds & a balsamic glaze dressing (v) (gf)	17.50
		Cauliflower steak served with parsnip & parsley mashed potato, beetroot & courgette salsa & smoked tofu cheese (ve) (df) (gf)	18.50

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.