



GALLERIA

The Restaurant on the River

DINNER MENU

STARTERS

Garlic focaccia bread topped with parmesan style cheese (n)(v)	5.95	Mussels poached in a white wine, shallots, garlic & cream sauce served with sourdough bread	10.25
Olives marinated in mushrooms & peppers (ve)(df)(gf)	5.75	Burrata cheese & grilled peaches served with an elderflower & tarragon dressing (gf)	7.95
Tempura prawns served with sweet chilli dressing & a mixed pepper salad (df)(gf)	9.50	Watermelon & feta cheese salad served with mint & blueberries (gf)	7.25

MEAT & GAME

Duck confit served with red pepper & rosemary bulgur wheat with a plum & red wine sauce	22.50
Sirloin of beef served with potato fondant & roasted carrots with a peppercorn & mushroom or chimichurri sauce (gf)	25.50
Pan-fried chicken breast served with sweet potato cubes, roasted vegetables & a lightly spiced mango sauce (gf)(df)	18.50
Greek gyros spiced chicken salad served with focaccia batons (df)	18.75

SIDE ORDERS

Bread basket	4.50
Thick cut fries (ve)(gf)	4.50
Mixed salad (ve)(gf)	5.75
Roasted seasonal vegetables (ve)(gf)	6.50

FISH

Pan-fried sea bass fillet served with sweet potato mash & a coconut & crab sauce (gf)	19.95
Linguine pasta served with crab meat, prawns & mussels in a creamy lemongrass & herb sauce	21.75

VEGAN & VEGETARIAN

Rigatoni pasta served with mixed vegetables & a tomato & herb sauce (ve)(df)	16.50
Halloumi salad served with beetroot, cherry tomatoes, pomegranate seeds & a balsamic glaze dressing (v)(gf)	16.75
Beetroot infused cauliflower steak served with avocado mousse, rosemary mashed potato, vegetable salsa & a chilli chutney (ve)(gf)	16.50

(gf) Gluten Free, (df) Dairy Free, (ve) Vegan dishes, (v) Vegetarian dishes, (n) may contain nuts.
If you have any dietary requirements, please inform a member of staff.
A discretionary 12.5% service charge will be added to all bills.

