GALLERIA

The Restaurant on the River

-To Begin-

Garlic focaccia bread topped with parmesan style cheese (n)(v)	5.95
Olives marinated in mushrooms & peppers (ve)(df)(gf)	5.75
Tempura prawns served with sweet chilli dressing & a mixed pepper salad (df)(gf)	9.50
Homemade soup of the day served with sourdough	7.25
Mussels poached in a white wine, shallots, garlic & cream sauce served with sourdough	10.25
Homemade chicken liver parfait served with toasted sourdough	8.25

-From The Land-

Oven roasted duck breast served with honey glazed sweet potato, crispy garlic kale & a pomegranate & tarragon sauce (gf)	23.50
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 rosemary mash potato, honey roasted carrots & a creamy garlic chicken sauce (gf)	19.50
Steak ciabatta sandwich served with caramelised onions, mozarella cheese & rocket with mustard mayo (served until 3pm)	18.50

-From The Sea-

Pan-fried sea bass fillet served with a mixed vegetable ratatouille & roasted potatoes (gf)	22.50
Linguine pasta served with prawns, mussels & pak choi in a crab, paprika & white wine sauce	21.75

-From The Garden-

Rigatoni pasta served with mixed vegetables & a tomato & herb sauce (v)(df)	16.50
Goats cheese & butternut squash salad served with pomegranate seeds, pecans, garlic & herb croutons & a honey lemon dressing (n)(ve alternative)	16.75
Beetroot infused cauliflower steak served with avocado mousse, rosemary mash potato, vegetable salsa & a chilli chutney (ve)(gf)	17.95

-On The Side-

Bread basket (v)	4.50
Thick cut chips (gf)(ve)	4.50
Mixed salad (ve)	5.25
Roasted seasonal vegetables (ve)(gf)	6.50

(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.