

GALLERY TEAROOM

MENU

All bread on the menu can be replaced with a Gluten free option

BREAKFAST

9:30-11:30

Egg, Bacon, Breakfast Muffin, pan-fried Tomatoes (with free tea/cafétière coffee)	6.95
Scrambled Eggs on Toast (V)	5.25
Scrambled Eggs with Smoked Salmon	7.50
Bacon/Sausage Sandwich (add an egg +50p)	5.25
Toast & Marmalade (V)	2.00
Toasted Teacake (V)	2.25

BRUNCH

11:00-3:00

Buttered Mushroom, Baby Spinach, Goat's Cheese, & Fried Egg on brioche (V)	7.95
Croque Monsieur, ham & cheese toastie	6.95
Croque Madame (topped with a fried egg)	7.45
Croque Royale (cheese, ham, olives, tomatoes, fried egg)	7.95
Derbyshire Oat Cakes with creamed mushroom, cherry tomatoes & olives (V)	7.95

LUNCH 11:00-3:00

SOUP (Served with Bread)

Carrot and Coriander G/F V	5.50
Butternut and Sweet Potato G/F V	5.50

SANDWICHES (all sandwiches accompanied by a gallery side salad and potato salad)

Cured Salmon with Cucumber, Cream Cheese on open Artisan Bread	7.95
Local ham off the bone, pickle on artisan bread	7.95
Bacon and Brie with Cranberry Jelly on Toasted Ciabatta	7.95
Croque Mistral – we have removed the ham and added olives & tomatoes V	6.95

SALADS

Pear & Blue Cheese Salad with Walnuts, Quinoa & Garlic Aioli G/F V	7.95
Warm Roasted Beetroot with Spinach Leaf, Walnuts, Goat's Cheese, lentils & Balsamic G/F V	7.95
Fig & Goat's Cheese with Sweet Peppers, Fregula/Quinoa, Hazelnuts & Honey G/F V (Prosciutto Ham optional + £1)	7.95

TO SHARE

Ploughman's board, ham off the bone, pork pie, brie stilton, cheddar, pickle, artisan bread, leaf, olives	11.95
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G/F Glutenfree

V Vegetarian

Children's portions available on selected choices

We source most of our produce locally to ensure the best quality and freshness, which also contributes to the environment. Our food is prepared on the premises with the focus on simple, but healthy and tasty meals. We cater for gluten free and vegetarian diets. Soya milk & spread are available on request. We accommodate any special diets where possible.