

GALLERY CAFÉ MENU

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

BREAKFAST 9:30-11:30

Egg & Bacon on a breakfast roll with Pan-fried Tomatoes	6.95
Scrambled Eggs on Toast V	5.25
Scrambled Eggs with Smoked Salmon	7.50
Bacon Sandwich	4.75
Toast & Marmalade V (available all day)	2.00
Toasted Teacake V (available all day)	2.25

LUNCH 11:30-3:30

SOUP of the Day (Served with artisan bread) **V** 5.50
(Please ask your waiter/waitress)

SANDWICHES (all sandwiches accompanied by a healthy mixed gallery salad and vegetable crisps) 7.95

- Cured Salmon with Cucumber and Cream Cheese on open artisan bread
- Croque Monsieur with Serrano ham & Emmental cheese on open artisan bread
- Sausage Sandwich with Red Onion Marmalade on ciabatta (G/F option available)
- Ciabatta with Roasted Red Peppers, Olives, Marinated Artichokes, Red Onion, Balsemico Syrup & Goat's Cheese **V**
- Turkey Breast with Stuffing & Cranberry Jelly on ciabatta

SALADS 7.75

- Roasted Beetroot with Pumpkin Seeds, Feta Cheese, Hazelnut Crumble & Mixed Salad Leaf **V** G/F
- Sizzling Sausage Salad with Cherry Tomatoes, Haloumi, Red Onion, Sweet Peppers, Leaf, honey & mustard dressing (G/F option)
- Fig & Goat's Cheese with Sweet Peppers, Fregula/Quinoa, Hazelnuts & Honey G/F **V** (Prosciutto Ham optional + £1)

MAINS

- Ploughman's Platter, ham off the bone, pork pie, stilton, cheddar, pickle, artisan bread, leaf, olives & vegetable crisps
single portion 8.95
to share 12.50
- Gallery Burger with Serrano Ham, Emmental Cheese, vegetable crisps & a gallery salad 8.95
(G/F option available)
- Red Onion Marmalade Tartlet with Cherry Tomatoes, Brie, vegetable crisps & a gallery salad **V** 8.95
- Flat Field Mushroom, Butternut Squash, Quinoa, Red Onion Marmalade, Goats Cheese & Hazelnuts **V** G/F 8.95

Children's portions available

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.