



Lunch

Served from 11.30-15.00

Aperitifs

Billecart-Salmon Brut Réserve NV

abv 12%, Mareuil-Sur-Aÿ, Champagne, France

100ml 125ml
£8.95

La Gitana Manzanilla

abv 15%, Hidalgo, Sherry, Spain

£2.95

Selection of bread

£2.60

Potato bread

£1.55

Tanche and Lucques olives

£2.60

Gordal olives with orange, wild oregano and rock salt

£2.60

Starters

Pumpkin & sage soup with toasted pumpkin seeds and crème fraîche

£5.75

Grilled Monte Enebro cheese with honeycomb and rocket

£7.50

Rare roasted rump of beef with celeriac remoulade

£7.75/£10.50

Potted Cornish mackerel with sweet mustard & dill

£7.50

Hebridean salmon confit with red cabbage and roasted cherry tomato dressing

£7.95/£10.95

Chicken liver & foie gras parfait with Cumberland sauce and toasted sourdough

£8.50

Mains

Garganelli pasta with roasted butternut squash, pine nuts and salted ricotta

£11.95

Deep-fried Cornish haddock with chips, tartare sauce and mushy peas

£13.20

Organic Rhug Estate pork chop, bean & Iberico ham cassoulet and green sauce

£14.50

Fish of the day, fresh from the Newlyn day boats, Cornwall

(Market price)

Grilled whole lemon sole with fennel and brown shrimp butter

£14.50

Confit duck leg with balsamic roasted onions and potato purée

£15.50

All main dishes are available as a smaller portion for children

£6.95

Side orders

Kale

£2.85

Chips

£2.85

Royal kidney potatoes

£2.85

Mixed leaf salad

£3.60

Roasted red onion, Parmesan & rocket salad

£3.60



Light lunches

Roasted Cheltenham beetroot tarte fine with goats' curd and rocket salad	£8.95
Cured Iberico meats & pork rilette, guindilla peppers and cornichons with toasted sourdough bread	£9.95
Dressed Portland crab with lemon mayonnaise and potato bread	£11.95

Desserts and cheese

Apple & golden sultana crumble with vanilla ice cream	£5.50
Dark chocolate praline mousse with orange jelly	£5.50
illy cappuccino panna cotta with fruit & nut biscotti	£5.50
Glazed lemon tart with raspberry sorbet	£5.50
Sticky toffee pudding with milk ice cream and toffee sauce	£5.50
British farmhouse cheeses with walnut bread and apple chutney	£7.25

Sweet wine, sherry and port

	375ml	100ml	125ml
2007 Torrontes Tardio <i>abv 9.5% Familia Zuccardi, Mendoza, Argentina</i>			£4.10
2008 'Cordon Cut' Riesling <i>abv 11% Mount Horrocks, Clare Valley, South Australia</i>	£23.00		
Finest Full Rich 5yr Old <i>abv 19% Henriques & Henriques, Madeira</i>			£3.95
Pedro Ximénez Reservas Especiales 'Cardenal Cisneros' <i>abv 18% Sanchez Romate, Sherry, Spain</i>			£5.50
Quinta de la Rosa Finest Reserve <i>abv 20% Douro Valley, Portugal</i>			£4.15



Afternoon

Served from 15.00

Bread selection with Arbequina olive oil	£2.60
Potato bread	£1.55
Tanche and Lucques olives	£2.60
Gordal olives with orange, wild oregano and rock salt	£2.60

Late lunch

Pumpkin & sage soup with toasted pumpkin seeds and crème fraîche	£5.75
Grilled Monte Enebro cheese with honeycomb and rocket	£7.50
Hebridean salmon confit with red cabbage and roasted cherry tomato dressing	£7.95/£10.95
Roasted Cheltenham beetroot tarte fine with goats' curd and rocket salad	£8.95
Cured Iberico meats & pork rilette, guindilla peppers and cornichons with toasted sourdough bread	£9.95
Dressed Portland crab with lemon mayonnaise and potato bread	£11.95

Side orders

Kale	£2.85
Chips	£2.85
Royal kidney potatoes	£2.85

Cakes and desserts

Fruit scone with Cornish clotted cream and strawberry preserve	£2.95
Chocolate pecan tart	£3.50
Lemon and poppy seed drizzle cake	£3.50
Carrot cake	£3.50
Bakewell tart	£3.50
Dark chocolate praline mousse with orange jelly	£5.50
Apple & golden sultana crumble with vanilla ice cream	£5.50

Cheese

British farmhouse cheeses with walnut bread and apple chutney	£7.25
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A discretionary 12.5% gratuity will be added to your bill for the benefit of serving and other staff. Our staff will happily provide you with more details about our food if you have any specific questions or requirements. All profits go to support the gallery.



Dinner

Served from 18.00-21.30

Tanche and Lucques olives	£2.60
Gordal olives with orange, wild oregano and rock salt	£2.60

La Gitana Manzanilla, Hidalgo, Sherry, Spain 2.95 100 ml glass, £7.40 250ml carafe
Billecart-Salmon Brut Rosé NV, Champagne, France, £27.00 half bottle

Starter

Pumpkin & sage soup with toasted pumpkin seeds and crème fraîche	£6.25
<i>Raats Original Un-Wooded Chenin Blanc 2008, Coastal Region, South Africa, £3.40 125ml glass</i>	
Grilled Monte Enebro cheese with honeycomb and rocket	£7.50
<i>Terra Vin Sauvignon Blanc 2008, Marlborough, New Zealand, £4.70 125ml glass</i>	
Potted Cornish mackerel with sweet mustard & dill	£7.75
<i>Grürner Veltiner Federspiel 'Kollmütz' 2008, Erich Machherndl, Wachau, Austria, £3.80 125ml glass</i>	
Rare roasted rump of beef with celeriac remoulade	£8.00
<i>Viña Leyda Las Brisas Pinot Noir 2008, Leyda Valley, Chile, £4.70 125ml glass</i>	
Hebridean salmon confit with red cabbage and roasted cherry tomato dressing	£8.25
<i>Hewitson 'Gun Metal' Riesling 2006, Eden Valley, South Australia, £3.50 125ml glass</i>	
Chicken liver & foie gras parfait with Cumberland sauce and toasted sourdough	£8.50
<i>La Gitana Manzanilla Sherry, Hidalgo, Spain, £3.00 100ml glass</i>	

Mains

Garganelli pasta with roasted butternut squash, pine nuts and salted ricotta	£11.95
<i>Soave Superiore 2007, Tamellini, Veneto, Italy, £4.50 125ml glass</i>	
Grilled whole lemon sole with fennel and brown shrimp butter	£14.95
<i>St Véran 2007, Domaine des Nembrets, Mâconnais, Burgundy, France, £4.60 125ml glass</i>	
Organic Rhug Estate pork chop, bean & Iberico ham cassoulet and green sauce	£14.95
<i>Trescone (Sangiovese/Merlot) 2005, Lamborghini, Umbria, Italy, £4.50 125ml glass</i>	
Fish of the day, fresh from the Newlyn day boats, Cornwall	(Market price)
Cornish fish stew with caramelised fennel	£15.25
<i>Turkey Flat Rose 2008, Barossa Vallley, South Australia, £4.10 125ml glass</i>	
Braised shin of Dexter beef with glazed carrots and potato purée	£15.95
<i>Heartland 'stickelback' (Cabernet/Shiraz/Grenache) 2007, Ben Glatzer, South Australia, £3.40 125ml glass</i>	

Side orders

Kale	£3.00
Royal kidney potatoes	£3.00
Honey roasted parsnips	£3.00
Mixed leaf salad	£3.60
Roasted red onion, Parmesan & rocket salad	£3.60



Supper

Served from 18.00 to 19.30

2 courses £16.50

Mains

Deep-fried Cornish haddock with chips, tartare sauce and mushy peas

Garganelli pasta with roasted butternut squash, pine nuts and salted ricotta

Char-grilled minute steak with herb butter and frites

Desserts

Apple & golden sultana crumble with vanilla ice cream

Glazed lemon tart with raspberry sorbet

Sticky toffee pudding with milk ice cream and toffee sauce



Desserts and cheese

Apple & Golden sultana crumble with vanilla ice cream <i>Torrentés Tardío 2007, Familia Zuccardi, Mendoza, Argentina, £4.20 125ml glass</i>	£5.50
Dark chocolate mousse with praline and orange jelly <i>Ruby Dum Port 2007, Dirk Niepoort, Douro Valley, Portugal, £4.15 100ml glass</i>	£5.50
illy cappuccino panna cotta with fruit & nut biscotti <i>Finest Full Rich 5yr Old, Henriques & Henriques, Madeira, £4.00 100ml glass</i>	£5.50
Glazed lemon tart with raspberry sorbet <i>Torrentés Tardío 2007, Familia Zuccardi, Mendoza, Argentina, £4.20 125ml glass</i>	£5.50
Sticky toffee pudding with milk ice cream and toffee sauce <i>Pedro Ximénez Reservas Especiales 'Cardenal Cisneros', Sánchez Romate, Sherry, Spain, £5.50 100ml glass</i>	£5.50
British farmhouse cheeses with walnut bread and apple chutney <i>Finest Full Rich 5yr Old, Henriques & Henriques, Madeira, £4.10 100ml glass</i>	£7.25

Digestive

Château de Beaulon 7yr old 'Folle Blanche' abv 40% <i>Cognac, France</i>	50ml £6.00
<i>Very light and fruity with hints of raisin and floral undertones due to the fact it is made from the rare Folle Blanche grape</i>	
Baron de Sigognac V.S.O.P abv 40% <i>Armagnac, France</i>	£6.00
<i>Exceptionally deep flavours of prune with hints of vanilla, This is from one of the most respected Armagnac houses in France; and it shows.</i>	
Henry de Querville abv 40% <i>Calvados, France</i>	£6.00
<i>Baked apple with toasty vanilla and citrus notes with an underlying toffee sweetness</i>	
Domenis Grappa abv 40% <i>Friuli, Italy</i>	£6.00
<i>Exceptionally smooth with citrus and a warming honey-suckle and fruity finish</i>	
Suntory Hibiki 17yr old abv 43% <i>Whiskey, Japan</i>	£8.50
<i>Sweet toffee notes with finish of sultana and cherry - the only blend that can be compared to a single malt</i>	
Bruichladdich 15yr old 2nd edition abv 46% <i>Whisky, Islay, Scotland</i>	£6.50
<i>Floral characters with hints of brine and sea salt with a sweet finish due to being aged in Chateau d'Yquem Sauternes casks</i>	

illy coffee & Jing leaf teas

from £1.60