

Two/three course menu

For three course wine choose from

La Lande Blanc Vin de pays des Cotes de Gasconge

(South West France Colombard)

La Lande Rouge, Vin de Pays de L'Herault

(South West France Grenache/Merlot)

Starters

Soup of the day – V

served with fresh homemade bread

Confit chicken leg

with sticky marinade and sweet corn relish

Home-cured salmon

with mustard sour cream

Moroccan sausage

with chickpea salsa

Panzanella salad – V/N

roasted peppers, tomatoes, croutons and basil pesto

Mains

Smoked paprika chicken breast

with roast potatoes, air-dried tomato and olives

Beer battered fish n chips

with marrowfat peas and home-made tartar

Twice cooked pork

with mash, crackling and green beans

Pan-fried salmon fillet

with crushed new potatoes

Risotto – V

with wild mushrooms and dill butter

Desserts

Chocolate and orange brulee

Strawberry cheese cake

Ice cream selection

**Monday-Friday 5pm-10pm Saturday 5pm-7pm
and from 5pm-8pm Sunday**

Picture this... two courses for **£8.95** or
three courses and a bottle of wine to share

For **£15.95** each

Young person's menu

Two courses for **£5.95**

Main

100% Beef burger home-made, with chips and ketchup

Breaded chicken goujons and mayonnaise

Battered fish and chips

Pasta in tomato sauce

Desserts

Two scoops of ice cream

Chocolate, vanilla or strawberries and cream

Chocolate brownie

with vanilla ice cream

Milkshake

Strawberry, Chocolate, Oreo, Mars, Snickers

And Butterscotch

At the Gallery we understand the needs of mum and dad so.....For the younger members of the group we have a selection of colouring books and games for their enjoyment and yours! Ask any of the staff and they will be delighted to assist. Also all you budding artists can enter into a competition and win £20 voucher for Toys r us.