

Gallery Restaurant Menu

To Start

Crab

Heirloom tomato, chicken skin, goat's cheese

Veal

Pine nut, asparagus, turnip, garlic sauce

Chatsworth Gin Cured Salmon

Cucumber, seaweed, avocado and wasabi

Beef Tartare

Parmesan, apple, sunflower, shallots

Watercress Panna Cotta

Mushroom ketchup, brioche croutons, shimeji



To Follow

Sea Bream

Spinach, seaweed, jersey royals, lemon & shrimp butter sauce

Lamb

Yeast, herb crust, pea, mint, asparagus, dauphinoise potato

Duck Breast

Plum, beetroot, duck fat fondant potato, pak choi

Spring Vegetables

Wild mushroom, summer truffle, spinach

Lemon Sole

Crispy onion, buttered leeks, sea kale, champagne & caviar sauce

To Finish

Lemon Posset

Blueberry, rum, basil sorbet

Chocolate Cheesecake

Hazelnut, coffee, fudge cake

Raspberry & Pistachio Souffle

Pistachio & matcha tea crumble, dark chocolate sorbet

Cheese Selection

Grapes, celery butter, quince jelly, homemade mix seed crackers

Coconut Sago Pudding

Mango & passionfruit salsa, cinnamon tuile, lime sorbet



2 Courses £48

3 Courses £58

Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice. A 5% service levy is added to all accounts & distributed directly to staff.