

# The Gallery Restaurant



## To Start

### Scallops

Fennel, orange, ras el hanout, crème fraiche, wild rice

### Cured Goose Liver

Grilled peaches, spiced crumble

### Chatsworth Gin Cured Salmon

Cucumber, seaweed, avocado and wasabi

### Beef Tartare

Parmesan, apple, sunflower, shallots

### English Pea Panna Cotta

Broad beans, pea, lemon, goat's cheese

## To Follow

### Wild Seabass

Orange glazed chickpeas, burnt aubergine, roast red peppers, basil, shrimp sauce

### Lamb

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

### Duck Breast

Plum, beetroot, duck fat fondant potato, pak choi

### Spiced Aubergine Cannelloni

Puy lentils, carrot & cardamom sauce

### Halibut

Beetroot, strawberry, new potato, chive & vermouth 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.