



THE GALLERY
R E S T A U R A N T

14th October 15th October 21st October 22nd October 4th November 5th November.

Cream of Seasonal Vegetable Soup

A velvety blend of freshly harvested vegetables, gently simmered and finished with cream, served with a warm bread roll.

Cheese and Ham Quiche

A golden, buttery pastry filled with a rich custard of mature cheddar and smoked ham, baked to perfection and served warm.



Minted Lamb Chop

Tender lamb chop infused with fresh mint grilled served on a pea puree and served with a minted Jus, roasted potatoes and a medley of seasonal vegetables

Vegetable and Halloumi Kebab

Chargrilled skewers of marinated halloumi and vibrant vegetables, paired with a sweet and tangy red onion marmalade with Skin on sweet potato fries with a herbed sea salt.



Chocolate Fudge Tart

A decadent dark chocolate tart with an intensely rich, velvety fudge filling, encased in a delicate, crisp pastry shell. Elegantly finished with freeze-dried raspberry for a vibrant contrast and accompanied by a light Chantilly cream

Apple Crumble

Slow-baked orchard apples layered with warm spices, topped with a golden, buttery crumble and baked twice for extra depth and crispness. Finished with a silky vanilla sauce, poured generously for a rich and comforting indulgence.