

# GALLEY

\*SET MENU 12–6PM (Mon–Fri) TWO COURSES 17 / THREE COURSES 19

## FIRST BITES

- Artisan bread, seaweed butter 3.5  
Grilled Padrón peppers, sea salt 6  
Halloumi chips tomatillo, jalapeño salsa 7  
Salt & pepper whitebait, harissa mayo 5  
Courgette fritters, wild garlic aioli 5.5  
Sweet potato fries, basil & almond aioli 5.5
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## STARTERS

- \* Asparagus and watercress, velouté,  
spiced feta 7.5  
Yellowfin tuna tartare, avocado,  
ponzu dressing 8.5  
Dry-aged beef carpaccio, lemon anchovy dressing,  
fresh chives 8.5  
\* Cornish mussels, lemongrass, green chilli, ginger,  
coriander 7.5  
Burrata, oven-dried tomatoes, basil oil,  
roasted hazelnut 9.5  
Haddock ceviche, tiger's milk,  
shaved fennel 8.5  
\* North African spiced squid, harissa mayo 8.5

## MAIN COURSES

- Pan fried sea bass, homemade gnocchi, courgette,  
asparagus, peas, truffle 20  
Crispy duck leg, peas, pancetta,  
wilted lettuce 18.5  
Cornish crab spaghetti, chilli, tomatoes,  
crispy soft shell crab 19.5  
\* 8 oz Iron steak, chimichurri, hand cut chips 17.5  
\* Homemade ravioli, smoked burrata, roasted tomatoes,  
toasted pistachios 16.5  
Grilled whole sea bass, shaved fennel,  
chives oil 21  
\* Grilled tuna loin, yellow courgette ribbons, feta, black  
olives, silver anchovy dressing 19.5

## SHARING PLATTER

- Hot seafood platter 47  
prawns, clams, mussels, soft shell crab, grilled haddock, chips
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## SIDES

- Hand-cut chips truffle, parmesan 4.5  
Green tenderstem broccoli,  
chilli, parmesan 4.5  
Bacon cheddar potato cake, crème fraîche 5  
Butter lettuce caesar dressing,  
pistachio 4