# 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 tomatillio, jalapeño salsa 7 Salt & pepper whitebait, harissa mayo 5 Courgette fritters, wild garlic aioli 5.5 Sweet potato fries, basil & almond aioli 5.5

### 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, rosted 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

## 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

All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food & drink is available, upon request. A 12.5% discretionary service charge will be added to your bill.