

THE
GALLERY
CAFÉ

MARY-ELLEN
McTAGUE

BREAKFAST

Dry-cured Ayrshire bacon sandwich on Pollen Bakery sourdough with confit tomatoes and homemade ketchup £7
Fried organic egg sandwich on Pollen Bakery sourdough with homemade ketchup £7 (v)
Homemade Bircher muesli with seasonal fruit and jam £6
Sweet and savoury brioche pastry £5 (v)
Eccles cake or mini scone with homemade jam and clotted cream £4 (v)

All served with tea/coffee and fresh orange juice

Prices are per item, plus VAT

LUNCH

Sandwiches

All our sandwiches are served on Pollen Bakery sourdough. Gluten free bread is available on request

Home-cured ham and piccalilli
Home-cured salt beef, Old Winchester cheese and sauerkraut
Home-smoked salmon and mustard cream
Sparkenhoe Red Leicester and piccalilli (v)
Beetroot, Beenleigh Blue cheese and caramelised onion chutney (v)
Roast parsnip, pickled mushrooms and watercress (vg)

From £8.50 + VAT per person, choice of three sandwiches

Finger buffet items

Pork and sage sausage rolls
Mushroom, pearl barley and caramelised onion rolls (v)
Mini savoury tarts (v)

Selection of seasonal salads

Examples:

Salt baked celeriac, pearl barley, goat's curd and dill (v)
Roast squash, lentils, red onion and rocket (vg)

Chef's choice of sandwiches (3), finger buffet items and a seasonal salad £15 + VAT per person

Chef's choice of sandwich and a seasonal salad £11 + VAT per person

DRINKS AND SNACKS

Tea and coffee £2.45 per person
Tea, coffee and homemade biscuits £3.50 per person (v)
Tea, coffee and mini sweet treats (daily and freshly baked) £4.50 per person (v)
Bottled mineral water (litre) £3.75
Fresh fruit juices (litre) £5.50

Prices are plus VAT

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CANAPES

Welsh rarebit (v)
Derbyshire oatcakes potted cheese and piccalilli (v)
Blood orange, goat's curd and chicory (v)
Roast parsnip and pickled mushroom on sourdough crouton (vg)
Smoked salmon and dill on homemade potato cakes
Cured cod, lemon confit and radish on rye cracker
Bread and dripping, with roast beef
Cured duck, carrot and hazelnut purée and blackberry on sourdough crouton

£7.50 + VAT, selection of three canapes per person

£10.00 + VAT, selection of five canapes per person

BOWL FOOD

Slow cooked goat, roasted cauliflower and cauliflower yoghurt
Cider braised pig cheek, celeriac mash and crispy kale
Lamb and black pudding hot pot
Fish pie, peas and shoots
Salt cod, gremolata, soft boiled quail's egg and roasted almonds
Roast truffled cauliflower and kale (vg)
Wild mushrooms, Old Winchester cheese and polenta (v)
Vegan hot pot with homemade pickles (vg)

£18.00 + VAT, selection of three bowls per person

£23.00 + VAT, selection of four bowls per person

£27.00 + VAT, selection of five bowls per person

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DINNER

Starters

Roast butternut squash soup with devilled pumpkin seeds (vg)
Beetroot carpaccio, pine oil, candied walnuts(vg)
Pork pate with grilled sourdough and homemade piccalilli
Home smoked salmon, fennel, radish and caper dressing with rye bread

Mains

Roast hake, samphire, sorrel butter sauce and heritage potatoes
Slow cooked duck leg, celeriac gratin and kale
Inglewhite pork belly, crispy black pudding, white beans, parsley and garlic
Roast cauliflower, Beenleigh Blue cheese, kale and truffled potatoes (v)

Desserts

Seasonal fruit Eton Mess (v)
Sticky date pudding with toffee sauce (v)
Baked custard pots, berries and shortbread (v)
Apple galette with rosemary anglaise (v)

Tea and coffee included

£35 + VAT per person

Starters

Roast parsnip soup with smoked chestnuts and garlic oil (vg)
Wild mushrooms and Jerusalem artichokes on grilled Pollen sourdough with sherry vinegar jelly (vg)
Chicken terrine, crispy skin, pickled mushrooms, black garlic aioli and grilled sourdough
Potted Brixham crab, pickled apple, lovage oil and watercress

Mains

Poached sole, squid ink risotto, clams, charred January king cabbage and parsley
Roast goat, cauliflower yoghurt, kale and goat fat potatoes
Braised beef, mushroom purée, charred leek, roast celeriac and celeriac crisps
Whole roast heritage carrots, goat's curd, puffed barley and green sauce (v)

Desserts

76% chocolate mousse, blood orange sorbet and hazelnut brittle (v)
Honey parfait, seasonal berries and honeycomb (v)
Raspberry and mint mousse, almond sponge and vanilla parfait (v)
Rhubarb and fresh curd tart with lemon Chantilly (v)

Tea and coffee included

£45 + VAT per person