

## Light Bites *Great for sharing!*

<b>Warm West Country Spiced Nuts</b> (N)	3
<b>Citrus &amp; Herb Marinated Olives</b>	5
<b>Whipped Hummus and Toasted Crostini</b> (G, Ses)	5
<b>Homemade Rosemary Focaccia</b> (G, Sul) Olive oil & balsamic vinegar	5
<b>Seasonal Soup of the Day</b> (C, G, Sul) Bread & salted butter	9
<b>Salt &amp; Pepper Torbay Squid</b> (G, E, Mol) Roasted garlic aioli, lemon wedge	9
<b>Golden Scotch Egg</b> (G, E, M, Sul) Piccalilli and dressed leaf salad	9
<b>Heritage Tomato Salad</b> (G, D, Mol) Mozzarella, basil, sea salt, olive oil & ciabatta croutons	9

## Sandwiches

*Freshly Prepared and served with dressed leaves and crisps, on your choice of white bloomer, wholegrain, sourdough or gluten-free bread*

<b>Poached Atlantic Prawns</b> (G, Cru, E, D) Marie-Rose sauce, paprika, lemon, baby gem	13
<b>Honey Glazed Gammon</b> (G, D, M) Wholegrain mustard	11
<b>Oak Smoked Salmon</b> (G, F, D) Dill cream cheese, cucumber	12
<b>Free-Range Egg Mayo &amp; Chives</b> (G, E, D)	10
<b>Riviera Club</b> (G, E) Bacon, lettuce, tomato, farm chicken, egg mayo, gem lettuce & skinny fries	16
<b>Steak Baguette</b> (G, M, Sul) Caramelised onions, tomato chutney, dressed rocket with skinny fries	19

### ALLERGEN INFORMATION

All food is prepared in an area where allergens are present. Should you have any dietary requirements, allergies or intolerances, please advise a member of our team upon ordering.

(V) vegetarian, (GF) gluten free, (PB) plant-based, (D) dairy  
\*denotes that without this item the dish can be made gluten free.

## Mains

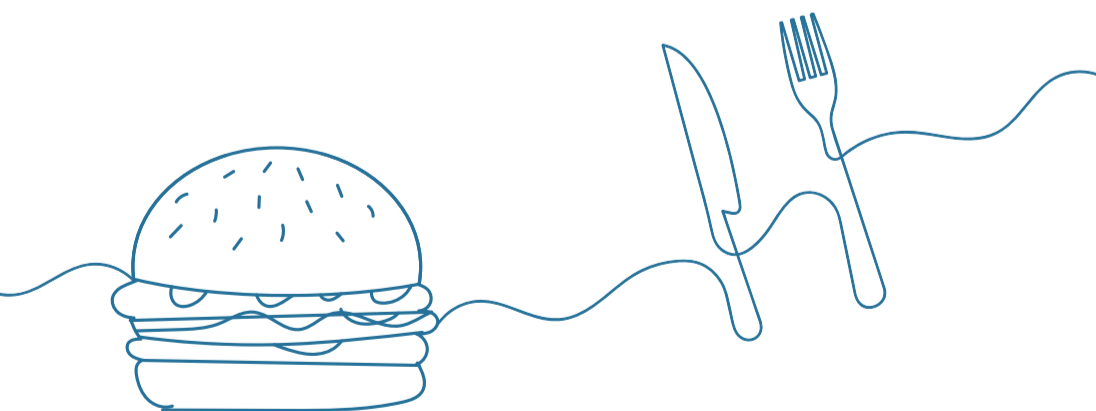
<b>Beer-Battered Market Fish</b> (G, E, F, Sul) Crisp golden batter, chunky chips, garden peas, lemon and house tartare sauce	22
<b>Whole Tail Scampi</b> (G, Cru, E) Chunky chips, garden peas, lemon and house tartare sauce	19
<b>Cumberland Sausages &amp; Creamy Mustard Mash</b> (C, D, M, Sul) Caramelised onion gravy & spiced red cabbage	20
<b>28-Day Aged 8oz West Country Sirloin</b> (D, Sul) Chunky chips, roasted Portobello mushroom, caramelised onion, watercress, classic brandy & peppercorn sauce	29
<b>The Gallery Burger</b> (G, D, Sul) 6oz Devon beef, brioche bun, gem lettuce, tomato, pickles, Monterey Jack cheese, burger relish, crispy onions, skinny fries <i>Add burger patty</i> 4 <i>Add bacon or cheese</i> (D) 1	19
<b>Southern Fried Chicken Burger</b> (G, E, M, Sul) Brioche bun, rainbow slaw, pickled jalapeno, ranch dressing, skinny fries <i>Add bacon or cheese</i> (D) 1	20
<b>Roasted Portobello Mushroom Burger</b> (G, Sul) Brioche bun, baby gem lettuce, homemade red chilli jam, roasted red peppers & skinny fries	19
<b>Potato Gnocchi</b> (G, D, Sul) Italian tomato and fresh basil, baby spinach, parmesan	18
<b>Fragrant Thai Green Vegetable Curry</b> (Cru, Sul) Packed with fresh vegetables in a creamy coconut sauce, served with coconut rice, crispy onions and prawn crackers <i>Add farm chicken</i> 5	18
<b>Classic Caesar Salad</b> Crisp baby gem lettuce, white anchovies, soft-boiled egg, shaved parmesan and ciabatta croutons, finished with a rich Caesar dressing <i>Add farm chicken</i> 5	16

## Desserts

<b>Sticky Toffee Pudding</b> (E, D) Butterscotch sauce, honeycomb ice cream, praline	9
<b>Double Chocolate Brownie</b> (E, D) Callestick Cornish vanilla bean ice cream	9
<b>Selection of Cornish Ice Creams</b> (D) Vanilla, honeycomb, strawberry, chocolate, rum & raisin, vegan vanilla	9
<b>West Country Cheese Board</b> A selection of regional cheeses, apple chutney, grapes and artisan crackers	12

## Sides

Garden Vegetables (D) 4.50	Skinny Fries 4.50	Chunky Chips 4.50
Beer-battered Onion Rings (G) 4.50	Garden Salad (Sul) 4.50	



## WHITE WINES

	125ml	175ml	250ml	Bottle
<b>Caïta 23 Sauvignon Blanc</b> <i>Fresh and crisp with deliciously fruity flavours of lime and peach.</i>	5.55	7.50	10.25	29
<b>Piesporter Michelsberg, Johannes Egberts   Germany</b> <i>A medium-dry, fruity white wine from the Mosel Valley.</i>	5.50	7.50	9.75	28
<b>Invenio Chardonnay</b> <i>A light and vibrant Chardonnay that is fruit-led, showing citrus and yellow plum aromas.</i>	5.50	7.50	10.25	29
<b>Ponte Pinot Grigio   Italy</b> <i>Very light, neutral with a hint of green fruits.</i>	5.50	7.75	10.75	30
<b>Franschhoek Cellar Chenin Blanc   South Africa</b> <i>Refreshing on the palate with hints of honey, peach and pineapple.</i>	5.75	8.00	10.75	32
<b>Hardy's 0% Chardonnay   Australia</b> <i>Light and refreshing with soft apple and citrus flavours.</i>				23
<b>Domaine Viognier   France</b> <i>Smooth and aromatic with notes of apricot and honeysuckle.</i>				38
<b>Bougrier Vouvray Chenin Blanc   France</b> <i>Crisp and vibrant with flavours of green apple and honeyed pear.</i>				38
<b>Cloud Island Sauvignon Blanc   South Africa</b> <i>Zesty and lively with bright lime, gooseberry and tropical fruit notes.</i>				42

## RED WINES

<b>Las Ondas Cabernet Sauvignon   Chile</b> <i>Soft ripples of ripe blackberry and spicy oak.</i>	5.50	7.50	10.25	29
<b>Invenio Shiraz   Australia</b> <i>Perfumed raspberry fruit with a hint of white pepper.</i>	5.50	7.50	10.25	29
<b>Ponte Merlot   Italy</b> <i>A vibrant Italian red with a soft and elegant finish.</i>	5.50	8.00	10.50	30
<b>Drop Dead Gorgeous Malbec   South Africa</b> <i>Medium bodied with jammy fruit and ripe tannins.</i>	6.50	8.50	10.75	32
<b>Wolf Blass 0% Shiraz   Australia</b> <i>Rich and smooth with dark berry flavours and a hint of spice.</i>				25
<b>Domaine Syrah   France</b> <i>Bold and full-bodied with black fruit and peppery notes.</i>				38
<b>Peter &amp; Peter Pinot Noir   Germany</b> <i>Light and elegant with red cherry and soft earthy undertones.</i>				39
<b>Laudun Côtes Du Rhône   France</b> <i>Rounded and warming with ripe plum, blackberry and subtle spice.</i>				45

## ROSÉ WINE

<b>Vignana Pinot Blush   Italy</b> <i>Elegant dry rose with hints of citrus &amp; redcurrant.</i>	5.50	7.50	10.25	29
<b>Canyon Road White Zinfandel   USA</b> <i>A delicious fruity blush with hints of strawberry, cherry, and watermelon.</i>	5.50	7.50	10.50	29
<b>McGuigan 0% Rose   Australia</b> <i>Fresh and fruity with delicate strawberry and raspberry flavours.</i>				25

## PROSECCO

<b>Vignana Prosecco   Italy</b> <i>Light in colour with fruity notes of pear, citrus fruits and a creamy palate.</i>	6.50			38
<b>Vignana Rosé Prosecco   Italy</b> <i>Fruity, fun and refreshing with a pale pink colour.</i>				39

## CHAMPAGNE

<b>Lanvin Brut Champagne   France</b> <i>Elegant champagne with a fruit-forward nose offering up ripe apple and pear overtones.</i>				70
<b>Moët &amp; Chandon Brut Imperial   France</b> <i>Offers a bright fruitiness, a seductive palate and an elegant maturity, revealing aromas of pear, citrus and brioche.</i>				85

## DRAUGHT BEERS & CIDERS

	PINT	HALF
Carlsberg Pilsner	5.95	3.50
1664 Biere	6.70	3.70
Poretti	7.20	3.95
Tetley's Smooth	5.90	3.40
Hobgoblin Session IPA	6.25	3.50
Hobgoblin Stout	6.75	3.75
Somersby Apple Cider	5.95	3.50
Somersby Blackberry Cider	6.75	3.75

## BOTTLED BEERS & CIDERS

Peroni 330ml	6.00
Tribute 500ml	6.50
Kopparberg Strawberry / Lime 500ml	7.20
Kopparberg Strawberry / Lime 0% 500ml	4.95
Carlsberg 0% 330ml	5.95
Thatchers 0% 500ml	5.50

## SOFT DRINKS

	PINT	HALF
Pepsi Max	4.10	2.60
Diet Pepsi	4.10	2.60
Lemonade	4.10	2.60
		330ml
Appletiser		4.00
Coke Cola		4.00
Coke Zero		4.00
		275ml
J20		3.80
<i>Orange &amp; Passionfruit</i>		3.80
<i>Apple &amp; Raspberry</i>		250ml
Kicks (Energy Drink)		4.30
	330ml	750ml
Harrogate Still	2.75	4.75
Harrogate Sparkling	2.75	4.75

## HOT DRINKS

Americano	3.70
Flat White	4.10
Mocha	4.20
Cappuccino	4.10
Latte	4.10
Espresso	2.90 / 3.90
Hot Chocolate	3.90
Deluxe Hot Chocolate	4.90
<i>Pot of Tea</i>	for 1 for 2
English	3.25 5.50
Earl Grey	3.50 5.75
Fruit / Herbal	3.50 5.75